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KING COUNTY FAIR

Enumclaw, WA

Phone 206-296-8888 or 360-825-7777

Fax 206-296-8891

TTY Service: 711

www.metrokc.gov/parks/fair.com

This information is available in alternate formats upon request.
Reasonable accommodations available upon request, with three (3) week notice.



Welcome to the 2006 KING COUNTY FAIR

These are exciting times for the Fair as we focus on the things that have made this a great, old-fashioned, family orientated country fair. We have community involvement and lots of fun things to do this year. And we have not forgotten that one of our missions is to “preserve the agricultural heritage” of the region. The King County Fair has been doing that since 1863 when Abraham Lincoln was our president, twenty-three years before Washington became a state. It is one of the oldest continuously operated special events in the United States.

Another mission of the Fairgrounds is the promotion of “enriching educational events.” Your involvement provides the general public with an opportunity to see the value in agriculture, its contribution to their community, and to society, and to see the exciting opportunities that exist now and in the future. We are all glad you are here.

Please read through the Premium Book, and then join others in this, the 144th King County Fair. Dates this year are Wednesday, July 19 through Sunday, July 23. Please check our website at www.metrokc.gov/parks/fair. We have lots of exciting new activities and opportunities for you this year, so please join us for an **Alive and Kickin’ King County Fair!**

Sharon Roberts
Manager
King County Fair



KING COUNTY FAIR MISSION STATEMENT

The King County Fairgrounds seeks to become a regional, multi-event complex dedicated to:

- Presenting the annual King County Fair,
- Preserving King County’s agricultural heritage,
- Providing year round quality entertainment,
- Offering enriching educational events, and
- Fostering a spirit of vital cooperation with the City of Enumclaw.



KING COUNTY FAIR Goals and Objectives

The King County Fairgrounds and annual King County Fair promote agriculture by providing opportunities for participation in agricultural events. The Fair provides a stage for participation in the experience and enjoyment of our agricultural heritage. The King County Fair has existed since 1863, and is the oldest continuously operated fair in Washington State. It is valued as a showcase for the agricultural community, highlighting the efforts of youth in 4-H and the Future Farmers of America, and a combination of facilities for hosting large regional or community events.

The County plans, schedules and manages the annual King County Fair which includes coordination of displays, exhibits, competitions and shows, stage entertainment and concessions. In addition, the County is responsible for operation and maintenance of the Fairgrounds for other special events occurring throughout the rest of the year.

During the Fair, revenue is generated by admission, ground parking, camping, carnival fee percentage, exhibitor fees and sponsorships. Fair visitors also contribute a large economic benefit to the City of Enumclaw and surrounding communities.

- ❖ *King County is committed to providing a traditional agricultural and educational experience through the annual King County Fair.*
- ❖ *King County will actively market and promote use of the King County Fairgrounds to maximize its use by revenue producing events.*
- ❖ *King County will work with the City of Enumclaw to provide programs, special events and scheduling of the King County Fairgrounds that are consistent with the site, facilities and character of the area.*
- ❖ *King County will aggressively pursue facility-enhancing improvements to the Fairgrounds as outlined in the Site Development Plan established through a collaborative effort of the public, community and staff.*

General Rules & Information

The following rules and regulations apply to all non-commercial exhibitors/exhibits participating in the current year. Fair exhibitors are required to familiarize themselves and exhibit in accordance with them. The Fair reserves the final and absolute right to interpret these rules and regulations, arbitrarily settle and determine all matters, questions, and differences in regard thereto, or otherwise arising out of or connected with the Fair.

Grounds Supervision

The general supervision of the grounds, and the entire exhibition, are vested in Fair management. Outside agencies are contracted to provide medical and law enforcement services during the annual Fair. Property of the Fair, or its outside agencies, may not be removed from the grounds.

Admissions and Traffic

The outside pedestrian gates of the Fair open at 7:00 am daily. Admission prices are posted at all entrance gates.

No person shall knowingly use the roads or walks of the King County Fairgrounds in such a manner as to hinder or obstruct their proper use. No person shall knowingly interfere with the free flow of persons or vehicles upon or through the fairgrounds or otherwise knowingly prevent the orderly and efficient use of county property for its primary purpose.

Non-authorized vehicles are not allowed inside barns, buildings or on lawns at any time. Overnight parking is allowed only in Fair Camping Lots. Area traffic/parking signs will be observed at all times. Designated fire lanes must be kept clear.

Grounds & Building Use

Possession of alcoholic beverages is prohibited on King County property, except in designated areas.

Weapons and Fireworks

No person shall possess or discharge any firearm, bow and arrow, air or gas weapon, slingshot, fireworks or explosive on any County property (Fairgrounds) except at times and in areas specifically designated by the County and posted for such use.

Dogs and Other Pets

No dogs or other pets are permitted on the Fairgrounds. Exception: on duty police dogs, service animals (as defined by ADA), trained animals in scheduled acts and animals entered in competition.

Advertising

No person shall post, distribute or display signs, advertisement, circulars, printed or written matter at the King County Fairgrounds. This includes "FOR SALE" signs over specific exhibits or entries. Please contact your Superintendent for further information.

Non-Liability to Exhibitors and Patrons

HOLD HARMLESS: The Owner/Exhibitor agrees to protect, defend, indemnify, and save harmless the County, their officers, officials, employees, and agents from any and all costs, claims, judgments, and/or awards for damages, arising out of or in any way resulting from the activities associated with their entries. The Owner/Exhibitor of the exhibit(s) releases King County, its officers, officials, employees and agents from any and all liability for loss, damage, or injury to property while on the King County Fairgrounds. In the event the County incurs any judgment, award and/or cost arising therefrom, including attorneys' fees to enforce the

provisions of this article, all such fees, expenses, and costs shall be recoverable from the Owner/ Exhibitor.

Forfeiture of Privileges or Awards

Any person who violates any general or special rule or intent will forfeit all privileges and premiums and be subject to such penalty as Fair management may deem appropriate.

Lost and Found

Lost and found is located at the Fair Office during business hours. Found items without identifiable ownership or items requiring owner contact, should be taken to the Fair Office. The Fair office will retain lost /found items for a period of (30) thirty days.

Banking - Check Cashing Services

Two Automated Teller Machines (ATMs) are located on the Fairgrounds. Checks may be cashed in the Bank located in the Administration Building during business hours.

First Aid

In the case of a medical situation, exhibitor shall immediately contact the nearest Department Superintendent, clerk or Fair employee. They are responsible for making the appropriate contacts. Exhibitor may help the situation further by keeping the area cleared until medical assistance arrives. The first aid office is available to all exhibitors and patrons during public hours of the Fair. Report to the Fair Security during non-fair hours.

Law Enforcement and Security

The King County Sheriff's Guild is contracted to provide Law Enforcement and Security on the fairgrounds. They are based out of the Administration Building.

Official Hours:

The Fair will be open to the public at the following times:

Wednesday, July 19 – Thursday, July 20	10 am to 10 pm
Friday, July 21 – Saturday, July 22	10 am to 11 pm
Sunday, July 23	10 am to 8 pm

Ticket Prices and Fees

Admission:	Adult (age 13 & up).....	\$8.00
	Senior Citizen (age 62 & up).....	\$6.00
	Child (age 6-12).....	\$6.00
	Children age 5 & under (w/adult).....	Free
Public Parking: Daily.....		\$5.00

**ALIVE
AND
KICKIN'**



KING COUNTY FAIR

Open Class Still Life

Superintendent: Judy Felker

Phone: 360/825-5918

Fair office phone: 360/825-7777 or 206/296-8888

Fair mailing address: P O Box 246, Enumclaw, WA 98022

Home Arts, Fine Arts, Hobby and Educational Display Divisions

These four divisions offer an opportunity for craftspeople to share the pleasure of their craft with everyone. The pride of creating something beautiful and then submitting it for competition is worthy of celebration regardless of whether the entry wins an award. The individual entry serves to increase a participant's skill level and heighten the appreciation and interest of the general public.

Entry Check-In Times: All items must be checked in to ensure entry and they are accounted for. Clerks will be on hand to assist you. **Please Note:** No pre-registration is required. Please bring entry form (found at the end of this book) with you at check-in time.

Bring all entries to the Activity Hall of the Fairgrounds (enter Gate #3 on 284th Ave SE).

Baked Goods, Food Preservation Items:

Friday, July 14, 12:00 pm to 7:00 pm or Saturday, July 15, 8:00 am to 9:30 am.

Judging will begin on Saturday, July 15 at 10:00 am.

All Other Entries:

Thursday, July 13, 12:00 pm to 7:00 pm or Friday, July 14, 12:00 pm to 7:00 pm.

Judging will begin on Saturday, July 15 at 10:00 am.

Please call the Superintendent in advance to reserve space for collections, commercial entries, and for any large or fragile items.

Entry Check-out Times:

Sunday, July 23, 6:00 pm to 7:00 pm

Monday, July 24, 9:00 am to 11:00 am

No article can be removed from the Activity Hall before 6:00 pm Sunday, July 23, the last day of the Fair. No exceptions! The Activity Hall will be closed starting at 5:00 pm to prepare for checkout.

A Superintendent must check out all entries. Clerks will be on hand to assist you.

All entries that are not picked up by noon on Monday, July 24, will be moved to the Fair office for later pickup. All entries not picked up within 7 days after close of the Fair will become the property of the Fair.

Judging

Judging is done by the Danish System. Exhibits are judged on their own merit and not against other like entries.

Judges are professionals or highly accredited amateurs working within their field of expertise.

Judges' General Score Card (see specific judging criteria in each division as applicable):

Craftsmanship - Technical Execution - 40%
Degree of Difficulty - 20%
Design - Proportion, line, color, individuality - 20%
Presentation - Finishing - 20%
Total - 100 %

Awards

Each Department will have a special rosette awarded to the most outstanding entry of that department. There will also be Best in Division and Best in Class awards. The Open Class Division Superintendent will award the Superintendent's Rosette to one of the Best in Division rosette award winners. The judge's decision is final.

There may be some additional prizes available. Please check the Department listings.

Premiums

\$2.50 paid on each first-place blue ribbon

\$1.50 paid on each second-place red ribbon

Premiums will be mailed at conclusion of Fair (please allow 4 - 6 weeks for processing).

Entry Age Classification

State age on entry form for proper classification during judging process:

Youth - Anyone 17 years and younger

Adult - Anyone 18 to 61 years

Senior - Anyone 62 years and older

Open Class General Rules

1. All articles must be the handwork of the exhibitor. All departments' categories are for non-professional competition. A professional is defined as receiving more than five hundred dollars annually in sales of their handwork. Fair Superintendent reserves the right to make final determination on professionally created entries.
2. They must be completed within the last two (2) years. Exhibits cannot be shown more than once at the King County Fair.
3. All entries must be clean and dry and prepared by the Exhibitor for judging. Fair management reserves the right to dismiss any exhibit offered if it is unsuitable, soiled or requires more space than available.
4. All articles will be placed in the most suitable class. Each exhibitor shall be limited to two (2) articles per lot. Only one collection allowed per person.
5. The King County Fair will exercise every precaution for the safe preservation of exhibits, but will not be responsible for loss or damage.
6. The exhibitor, if desired, may obtain insurance.
7. All awards may not necessarily be awarded in each class.
8. The King County Fair assumes no responsibility for awards sponsored by clubs, firms, or individuals.

Home Arts

Department 300 - Baked Goods



Special Rules

- Entries will be accepted on Friday, July 14 and Saturday, July 15. See times listed in the Entry Check-In Times.
- Maximum baked goods entries are 10 per person
- Copy of recipe required. Must be on plain white 3"x5" recipe card. List ingredients first followed by detailed preparation steps. All recipes become the property of the King County Fair including publication rights.
- Bring baked goods in non-returnable containers.
- All baked goods entries will be transferred to uniform plates for display purposes.
- All food becomes the property of the King County Fair and will not be returned. No refrigeration is available. Food items will be removed when spoiled or moldy.
- Recipes need not be original but no prepackaged mix may be used.
- Ribbons not picked up at checkout will be mailed.
- No cream-filled products that require refrigeration, including cream cheese as an ingredient, whether cooked or uncooked can be accepted due to spoiling and refrigeration needs.

Criteria for judging:

Texture	35%
Flavor	35%
<u>Appearance</u>	<u>30%</u>
Total	100%

Class 1. Cakes - 1/2 cake - plain, glazed or frosted, but not decorated.

Lot	1. Angel food, sponge, chiffon	6. Pound
	2. Chocolate	7. Jelly Roll
	3. White or Yellow	8. Fruit
	4. Spice or Fruit	9. Other
	5. Vegetable	

Class 2. Decorated Cakes - Whole cake.

No boxes or Styrofoam. Cakes will be judged on flavor of cake and icing, icing consistency, appearance, and decorating techniques.

Lot	1. Cake for Child	5. Wedding Cake, 3 tiers with pillars
	2. Birthday Cake	6. Other Decorated Cake
	3. Special Occasion Cake	7. Gingerbread House
	4. Holiday Cake	

Class 3. Cookies - Six (6) cookies per lot.

Lot	1. Rolled	7. Bar, Other
	2. Drop, chocolate chip	8. No Bake
	3. Drop, other	9. Molded/Shaped
	4. Refrigerator	10. Filled
	5. Cookie Press	11. Other
	6. Bar, Brownies	

Special Award -- To promote the use of wheat products, the Washington Association of Wheat Growers offers the following awards to the best overall Adult and Youth wheat exhibits in the Yeast Bread & Sweet Bread Classes:

1st place - Cookbook or CD & Rosette Ribbon

Class 4. Yeast Breads - 1/2 loaf plus 1 slice for Judge.

Lot	1. White	7. Fruit, Nut or Vegetable
	2. Whole Wheat	8. Other Grains
	3. Rye	9. Dinner Rolls (4)
	4. Cracked Wheat	White/Wheat
	5. French or Sourdough	10. Other Yeast Bread or Rolls (4)
	6. English Muffin Bread	

Class 5. Machine Bread

Lot	1. White	7. Fruit, Nut or Vegetable
	2. Whole Wheat	8. Other Grains
	3. Rye	9. Dinner Rolls (4)
	4. Cracked Wheat	White/Wheat
	5. French or Sourdough	10. Other Yeast Bread or Rolls (4)
	6. English Muffin Bread	

Class 6. Sweet Yeast Breads

Lot	1. Fancy Sweet Breads -(1 whole)--coffee cakes, etc.
	2. Cinnamon Rolls (4)
	3. Sweet Rolls (4)
	4. Doughnuts, cake (4)
	5. Doughnuts, raised (4)
	6. Other Sweet Breads (1 whole)



Class 7. Quick Breads

Lot	1. Fruit	5. Muffins (4)
	2. Vegetable	6. Biscuits (4)
	3. Nut	7. Other Quick Bread
	4. Gingerbread	

Class 8. Candy - 6 pieces

Lot	1. Caramels	7. Peanut Brittle
	2. Divinity	8. Taffy
	3. Fondant	9. Uncooked
	4. Fudge	10. Molded
	5. Fruit	11. Other
	6. Mints	

Class 9. Pies - disposable pie plate only. No pumpkin, custard, cream or other refrigerator-type pies.

Lot	1. Apple	4. Berry, any kind
	2. Cherry	5. Nut
	3. Other Fruit	6. Other

Hershey's Cocoa Classic Baking Contest

Class 10 Hershey's Baking Contest

Lot	1. Chocolate Dessert (adults)
	2. Cookie/Brownie/Bar (youth)

Adult Chocolate Dessert Baking Contest

First Place - \$25 Second Place - \$20 Third Place - \$15
First place winner also receives a *Hershey's* gift basket.

Rules:

- Open to any individual who is a Washington resident; one entry per person. Participant does not have to reside in King County.
- Entry must be a baked dessert made from "scratch" (no mixes).
- A minimum of ¼ cup of **HERSHEY'S COCOA** must be used and listed as "**HERSHEY'S COCOA**" in the recipe.
- Entire dessert must be submitted on cardboard/disposable container for judging.

- Recipe listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page. Include name, address and phone number on the back side of page.
- Judging will be based on the following criteria:

Flavor	30%
Overall Appearance	25%
Moistness and Crumb/Texture	20%
Consistency (size and shape)	15%
Creativity (appearance, ingredients, etc.)	10%
TOTAL	100%

Enter the Hershey's Adult Baking Contest under Department 300, Class 1, Lot 1.

Youth Cookie/Brownie/Bar Baking Contest

First Place - \$20 Second Place - \$15 Third Place - \$10
First place winner also receives a *Hershey's* gift basket.

Rules:

- Open to any individual who is 8 through 18 years only and a Washington resident; one entry per person. Participant does not have to reside in King County.
- Entry must be cookies, brownies or bars made from "scratch" (no mixes).
- A minimum of ¼ cup of **HERSHEY'S BAKING CHIPS** (any variety) must be used and listed as "**HERSHEY'S**" with the name of the specific chip variety in the recipe.
- If the entry has chocolate icing/drizzle **HERSHEY'S COCOA** must be used and listed as "**HERSHEY'S COCOA**" in the icing/drizzle recipe
- Entry must be submitted as a plate of six (6) on doily-covered cardboard/disposable container.
- Recipe listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page. Include name, address and phone number on the back side of page.
- Judging will be based on the following criteria:

Flavor	30%
Overall Appearance	25%
Moistness and Crumb/Texture	20%
Consistency (size and shape)	15%
Creativity (appearance, ingredients, etc.)	10%
TOTAL	100%

Enter the Hershey's Adult Baking Contest under Department 300, Class 1, Lot 2.

Department 301 - Food Preservation

Special Rules:

- All entries must have been processed after July 24, 2004.
- All canned exhibits must be made in standard canning jars. Fruits, vegetables and pickles may be in 1 pint, 1 1/2 pint or quart jars. Jams, jellies, preserves or marmalades may be in 1/2 pint, 1 pint or 1 1/2 pint jars.
- Screw bands must be removed.
- Exhibitors are allowed one item per lot except where noted. Maximum of 20 food preservation entries per person.
- Processing methods MUST follow current Washington State University and U S Dept of Agriculture recommendations. Contact your local extension office at 253-798-7180 (WSU, Pierce County).

All entries must have the following information to complete label upon check-in: A label will be provided.

Type or Variety: _____
Method & Style: _____
Process Time: _____
Date: _____

- Include recipe with following information:
contents
date processed
method processed (pressure or waterbath)
length of time processed
poundage if pressure canned
style of pack (hot or cold)
type of pre-treatment if dehydrated
- Entries not properly labeled will be disqualified. In addition, you must list ALL multiple ingredients; this applies to every class.
- Recipes are required for all vinegar products and sauces.
- Tomato products must show how they were acidified; bottled lemon juice or citric acids are the only acceptable acidifiers.
- Seal jams and jellies in water bath for 5 minutes.
- Paraffin seal will not be accepted.
- **Criteria for judging**

Product	65%
Pack	25%
<u>Container tightly sealed</u>	<u>10%</u>
Total	100%

The decision of the judges is final and will be based on WSU and USDA literature.

Class 1. Canned Fruit

Lot	1. Apples	11. Fruit Salad
	2. Applesauce	12. Fruit Juice
	3. Apricots	13. Fruit Syrup
	4. Blackberries	14. Nectarines
	5. Blueberries	15. Peaches
	6. Boysenberries	16. Pears
	7. Cherries - Dark Sweet	17. Plums/Prunes
	8. Cherries - Light Sweet	18. Raspberries
	9. Cherries - Maraschino	19. Rhubarb
	10. Cherries - Sour, pitted	20. Other berries

Class 2. Jelly - Color must be characteristic of fruits used and translucent. (No freezer jelly)

Lot	1. Apple	10. Mixed
	2. Blackberry	11. Plum
	3. Boysenberry	12. Strawberry
	4. Blueberry	13. Quince
	5. Crabapple	14. Raspberry
	6. Cherry	15. Other Berry
	7. Currant	16. Other Citrus
	8. Grape	17. Other
	9. Mint	

Class 3. Jams - Jams are made of crushed fruit. (No freezer jam)

- | | | |
|-----|-----------------|-------------------------|
| Lot | 1. Apple Butter | 10. Plum or prune |
| | 2. Apricot | 11. Raspberry |
| | 3. Blackberry | 12. Strawberry |
| | 4. Boysenberry | 13. Mixture/Combination |
| | 5. Blueberry | 14. Other Berry |
| | 6. Cherry | 15. Other Tree Fruit |
| | 7. Marmalade | 16. Other Citrus |
| | 8. Peach | 17. Other |
| | 9. Pear | |

Class 4. Marmalades or Conserves - Jars must have been water bath processed according to USDA recommendations. (No frozen marmalades or preserves)

- | | | |
|-----|--------------------|---------------------|
| Lot | 1. Apple Butter | 7. Other Conserve |
| | 2. Pear Butter | 8. Cherry Marmalade |
| | 3. Plum Butter | 9. Orange Marmalade |
| | 4. Other Butter | 10. Peach Marmalade |
| | 5. Cherry Conserve | 11. Other Marmalade |
| | 6. Peach Conserve | |

**Class 5. Vegetables** - Mixtures processed according to vegetable needing longest processing time, i.e. soup mix vegetables and stewed tomatoes.

- | | | |
|-----|-------------------------|-----------------------|
| Lot | 1. Asparagus | 14. Squash or pumpkin |
| | 2. Green Beans, cut | 15. Sauerkraut |
| | 3. Green Beans, whole | 16. Soup |
| | 4. Wax Beans, cut | 17. Spaghetti sauce |
| | 5. Wax Beans, whole | 18. Tomatoes |
| | 6. Beets | 19. Tomato Juice |
| | 7. Broccoli | 20. Vegetable Juice |
| | 8. Carrots | 21. Vegetables, Mixed |
| | 9. Cauliflower | 22. Lima Beans |
| | 10. Corn, whole kernel | 23. Spinach |
| | 11. Corn, cream | 24. Other Vegetable |
| | 12. Greens, any variety | 25. Other Green |
| | 13. Peas | 26. Other Combination |

Class 6. Sweet Pickles

- | | | |
|-----|---------------------|---------------------|
| Lot | 1. Beet | 7. Green Tomato |
| | 2. Bread and Butter | 8. Zucchini |
| | 3. Sweet Cucumber | 9. Other Sweet |
| | 4. Sweet Dill | 10. Other Fruit |
| | 5. Peach | 11. Other Vegetable |
| | 6. Pear | |

Class 7. Sour Pickles

- | | | |
|-----|-------------------|-------------------------|
| Lot | 1. Bread & Butter | 5. Zucchini |
| | 2. Sour Dill | 6. Other Sour Vegetable |
| | 3. Mixed | 7. Sauerkraut |
| | 4. Mustard | 8. Other |

Class 8. Relishes - Must be in standard quart or pint jars.

- | | | |
|-----|----------------------------|-------------|
| Lot | 1. Beet | 5. Corn |
| | 2. Chow | 6. Zucchini |
| | 3. Cucumber | 7. Chutney |
| | 4. Green Tomato/Piccalilli | 8. Other |

Class 9. Sauces

- | | | |
|-----|-------------------|-----------------------------|
| Lot | 1. Barbecue Sauce | 6. Spaghetti Sauce w/meat |
| | 2. Chili Sauce | 7. Spaghetti Sauce w/o meat |
| | 3. Ketchup | 8. Tomato Sauce |
| | 4. Meat Sauce | 9. Other |
| | 5. Salsa | |

Class 10. Dehydrated Foods - Display in canning jars but leave rings on jars. Jar need not be full but must contain at least 6 examples of the product. Fruit leathers at least 1 roll. Put a small label on the top of the jar stating method of drying, drying time, pre-treatment used and the date dried.

- | | | |
|-----|------------------------|----------|
| Lot | 1. Fruit/Fruit Leather | 3. Meat |
| | 2. Vegetable | 4. Other |

Class 11. Meat - Must be in standard quart or pint jars.

- | | | |
|-----|------------|-----------------|
| Lot | 1. Beef | 6. Red Salmon |
| | 2. Chicken | 7. White Salmon |
| | 3. Clams | 8. Rabbit |
| | 4. Oysters | 9. Sausage |
| | 5. Pork | 10. Other Meat |

Class 12. Vinegars - List ingredients and attach to jar/bottle.

- | | | |
|-----|------------|----------|
| Lot | 1. Herbed | 3. Other |
| | 2. Fruited | |

Class 13. Honey - Must be processed and packaged according to USDA Standards for honey. Will be judged for color, clarity and packaging.

- | | | |
|-----|----------------|------------------|
| Lot | 1. Light honey | 3. Dark honey |
| | 2. Amber honey | 4. Creamed honey |

**Department 302 - Clothing**
Sewing machine or hand-sewn**Special Rules:**

- Please read the Open Class General Rules.
- All entries must be clean and dry.
- Items to be hung must have hangers in place.
- Entries are limited to two per class.

Criteria for judging:

Workmanship	40%
Suitability of article to purpose	20%
Beauty & Originality of design	20%
Harmony of color and materials	20%
Total	100%

Class 1. Baby/Children's Wear

- | | | |
|-----|------------------|---------------------------|
| Lot | 1. Everyday wear | 4. Christening dress /set |
| | 2. Party dress | 5. Sleepwear |
| | 3. Coat, jacket | 6. Other |

Class 2. Tailoring - Men or Women

- | | | |
|-----|---------|-------------------|
| Lot | 1. Suit | 3. Jacket, Blazer |
| | 2. Coat | 4. Other |

Class 3. Sportswear - Men or Women

- Lot 1. Jogging/Warmup Suit 3. Outdoor, rainwear
2. Stretch Fabric 4. Other

Class 4. Separates - Men or Women

- Lot 1. Skirt 4. Sweater, sewn
2. Pants 5. Dress, daytime
3. Blouse, Shirt 6. Other

Class 5. Special Occasion - Men or Women

- Lot 1. Wedding Dress 3. Costume
2. Long Party Dress 4. Other

Class 6. Miscellaneous

- Lot 1. Robe 4. Doll Clothes (up to 3 pcs)
2. Nightgown/pajamas 5. Accessories
3. Lingerie 6. Other

Department 303 – Needle Art**Special Rules:**

- All pictures must have strong WIRE hangers, no string or self-leveling hangers.
- The size must not exceed 70" width and length combined including frame. Professional mounting and framing is permissible.
- Limit of two items per class.

Judging Criteria: Judging will be based on completed piece including finishing and/or framing.

Individuality of design	10%
Color Harmony	20%
Texture Harmony	10%
Technique appropriate for design	10%
<u>Workmanship on finish of article</u>	<u>50%</u>
Total	100%

Class 1. Crewel

- Lot 1. Picture 3. Garment
2. Pillows 4. Other

Class 2. Counted Thread - Other than Cross Stitch

- Lot 1. Picture 2. Other

Class 3. Counted Cross Stitch

- Lot 1. Picture 3. Other
2. Garment

Class 4. Cross Stitch

- Lot 1. Picture 2. Other

Class 5. Bunka

- Lot 1. Picture 2. Other

Class 6. Brazilian/Dimensional Embroidery

- Lot 1. Picture 2. Other

Class 7. Traditional Embroidery

- Lot 1. Dish Towel 4. Garment
2. Table Cloth 5. Other
3. Picture

Class 8. French Ribbon Embroidery

- Lot 1. Picture 3. Other
2. Garment

Class 9. Smocking

- Lot 1. Garment 2. Other

Class 10. Candle wicking

- Lot 1. Picture 3. Garment
2. Pillow 4. Other

Class 11. Pettipoint

- Lot 1. Picture 2. Other

Class 12. Picture

- Lot 1. Traditional 3. Other
2. Contemporary

Class 13. Original Design

- Lot 1. Original

Class 14. Other

- Lot 1. Other needle art

Department 304 – Machine Embroidery

Department 304 is limited to work done with either a sewing machine designed for normal sewing, or on special embellishment machines. (Programmed stitched, cams, computer cassettes)

Class 1. Machine Embroidery

- Lot 1. Straight Stitch Thread Painting
2. Side Stitch Thread Painting
3. Combination of Straight Stitch and Side Stitch Thread Painting
4. Cut-work
5. Bobbin Work
6. Lace Making
7. Portrait Technique
8. Beading
9. Multi-media (hand painted background with thread enhancement, tamping, dying, etc.)
10. Manipulated Fabric Design (i.e. wrinkling, pleating, tucking, smocking, etc.)
11. Free Motion Embroidery (luny used in Crewel Designs, 3-D objects, self-made fabrics)
12. Silk ribbon by machine
13. Recycled object used in machine embroidery
14. Appliqué
15. Other Technique (Stitching through metal, roving, tea bags, other unusual objects, etc.)

A special award from Machine Embroiderers of Oregon and Washington (MEOW) will be given for the entry with the highest rating in Class 12.

Department 305 - Crochet

Special Rules:

- Afghans not to exceed 150" width and length combined.
- No framed or mounted crochet work will be accepted.
- Limit of two (2) items per class.
- See judging criteria in Department 303.

Class 1. Large Items

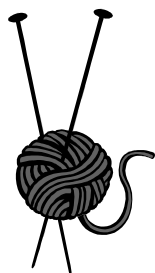
Lot 1. Afghan, standard size

Class 2. Small Items (no more than 3 pieces)

- | | |
|-----------------|----------|
| 1. Baby Afghan | 4. Toys |
| 2. Pillow | 6. Doily |
| 3. Doll Clothes | 7. Other |

Class 3. Wearing Apparel

- | | |
|--------------------------|------------------------|
| Lot 1. Dress, Coat, Suit | 5. Infant Wear |
| 2. Sweater | 6. Scarf, Stole, Shawl |
| 3. Vest | 7. Accessories |
| 4. Children's Wear | 8. Other |



Department 306 - Knitting

- Limit of two (2) items per lot
- See judging criteria in Department 303

Class 1. Machine Knit

- | | |
|---------------------------|----------------|
| Lot 1. Household articles | 5. Infant Wear |
| 2. Adult Dress, Suit | 6. Toys |
| 3. Adult Sweater, Jacket | 7. Other |
| 4. Children's Wear | |

Class 2. Hand-Knit Household Articles

- | | |
|--------------------------------|-----------------|
| Lot 1. Bedspread or Tablecloth | 4. Doll Clothes |
| 2. Afghan, standard size | 5. Toys |
| 3. Baby Afghan | 6. Other |

Class 3. Hand-Knit Wearing Apparel

- | | |
|--------------------|------------------------|
| Lot 1. Dress, Suit | 6. Scarf, Stole, Shawl |
| 2. Sweater, Jacket | 7. Hat, Purse |
| 3. Vest | 8. Socks, Gloves, |
| 4. Children's Wear | Mittens |
| 5. Infant Wear | 9. Other |

Department 307 - Quilts

- Limit of two (2) Items per class. Wall hangings **must** have sleeve.
- Judging Criteria

Craftsmanship	40%
Degree of Difficulty	20%
Design	20%
Presentation	20%
Total	100%

Class 1. Large Hand-quilted Quilts - Bed Size

- | | |
|---------------------------|------------------------|
| Lot 1. Traditional pieced | 4. Innovative appliqué |
| 2. Innovative pieced | 5. Mixed techniques |
| 3. Traditional appliqué | 6. Other |

Class 2. Large Machine-quilted Quilts - Bed Size

- | | |
|---------------------------|---------------------------|
| Lot 1. Traditional pieced | 5. Mixed techniques |
| 2. Innovative pieced | 6. Professionally quilted |
| 3. Traditional appliqué | 7. Other |
| 4. Innovative appliqué | |

Class 3. Large Quilts, Miscellaneous

- Lot 1. Tied
2. Other hand quilted techniques
3. Machine quilted, other techniques
4. Group project quilts

Class 4. Wall Quilts - Hand-quilted

- | | |
|---------------------------|------------------------|
| Lot 1. Traditional pieced | 4. Innovative appliqué |
| 2. Innovative pieced | 5. Mixed techniques |
| 3. Traditional appliqué | 6. Other |

Class 5. Wall Quilts - Machine-quilted

- | | |
|---------------------------|------------------------|
| Lot 1. Traditional pieced | 4. Innovative appliqué |
| 2. Innovative pieced | 5. Mixed techniques |
| 3. Traditional appliqué | 6. Other |

Class 6. Baby Quilts - Hand-quilted

- Lot 1. Pieced
2. Hand appliqué/embroidered
3. Machine appliqué/ embroidered
4. Other

Class 7. Baby Quilts - Machine-quilted

- Lot 1. Pieced
2. Hand appliqué/embroidered
3. Machine appliqué/ embroidered
4. Other

Class 8. Misc. Small-quilted Items

- | | |
|----------------|---------------|
| Lot 1. Garment | 3. Mini Quilt |
| 2. Pillow | 4. Other |

Department 309 - Lace/Open Work

- Limit of two (2) items per class
- See judging criteria in Dept 303

Class 1. Bobbin Lace

- | | |
|-------------------------|---------------------------|
| Lot 1. All lace project | 2. Lace & fabric combined |
|-------------------------|---------------------------|

Class 2. Needle-Made Lace

- | | |
|--------------------------|----------|
| Lot 1. Drawn (Hardanger) | 4. Mixed |
| 2. Pulled | 5. Other |
| 3. Cut | |

Class 3. Tool-Made Lace

- | | |
|----------------|----------|
| Lot 1. Tatting | 3. Knit |
| 2. Crochet | 4. Other |

Department 310 – Rug Making

- Limit of two (2) items per class
- See judging criteria in Dept 303

Class 1. Rugs

- Lot 1. Hooked
- Lot 2. Punch
- Lot 3. Braided

Department 311 – Weaving

- Limit of two (2) items per class
- See judging criteria in Dept 303

Class 1. Weaving

- Lot 1. Large Item
- Lot 2. Small Item

Fine Arts

Special Rules:

- Please read all Open Class rules.
- All work must be originals. No copies or reproductions.
- Limit of two (2) items per lot - 6 maximum per person.

Department 330 - Photography

- Photos **must** be matted with self-leveling adhesive backed hangers. No frames, no exceptions.

- Judging Criteria

Creativity/Originality	10
Composition	10

(Composition including, but not limited to, object placement, balance, leading lines, background, format, etc.)

Lighting	10
Camera Techniques	10

(Camera techniques including, but not limited to, object placement, depth of field, exposure, stop motion, timing, camera angle, perspective, etc.)

Total	40
-------	----



For Adults:

- Minimum: photo must be 8" x 10" or 80 square inches, mounted in an overall mount no smaller than 11" x 14" in size.
- Maximum: photo must be no larger than 11" x 14" or 154 square inches, mounted in an overall mount no larger than 16" x 20" in size.

For Youth:

- Minimum: photo must be 5" x 7" or 35 square inches, mounted in an overall mount no smaller than 8" x 10" in size.
- Maximum: photo must be no larger than 11" x 14" or 154 square inches, mounted in an overall mount no larger than 16" x 20" in size.

Class 1 Black & White

- | | | |
|-----|--------------------------|---------------------|
| Lot | 1. Scenic, land/seascape | 6. Action |
| | 2. Plants | 7. Special Effects |
| | 3. Animals | 8. Close-up |
| | 4. Portraits | 9. King County Fair |
| | 5. Humorous | 10. General |

Class 2. Color

- | | | |
|-----|--------------------------|--------------------|
| Lot | 1. Scenic, land/seascape | 6. Action |
| | 2. Plants | 7. Special Effects |

- | | |
|--------------|---------------------|
| 3. Animals | 8. Close-up |
| 4. Portraits | 9. King County Fair |
| 5. Humorous | 10. General |

Department 331 - Artwork

- Artwork must have strong WIRE hangers, no string or self-leveling.
- All artwork must be framed. Except for oils, all artwork must have glass over it.

- Judging Criteria

Craftsmanship	40%
Color	20%
Design	20%
Originality	20%
Total	100%

Class 1. Drawing

- | | | |
|-----|----------------|----------------|
| Lot | 1. Pencil | 6. Crayon |
| | 2. Pen & Ink | 7. Mixed Media |
| | 3. Pastel | 8. Calligraphy |
| | 4. Charcoal | 9. Other |
| | 5. Scratch Art | |

Class 2. Painting

- | | | |
|-----|------------|---------------|
| Lot | 1. Oil | 3. Watercolor |
| | 2. Acrylic | 4. Other |

Class 3. Other Artwork (check with Superintendent for exceptions)

- | | | |
|-----|--------------------|-------------------|
| Lot | 1. Airbrush | 4. Handmade Paper |
| | 2. Original Prints | 5. Other |
| | 3. Embossing | |

Department 332 - Computer Graphics

Class 1 General Graphics

- | | | |
|-----|---|--------------------|
| Lot | 1. Scenic, land/seascape | 5. Portraits |
| | 2. Design, architectural, man-made, natural | 6. Humorous |
| | 3. Plants | 7. Action |
| | 4. Animals | 8. Special Effects |

Class 2 Business Application

- | | | |
|-----|---|----------------------------------|
| Lot | 1. Business Logo | 3. Business or Promotional Flyer |
| | 2. Stationary/Envelopes/ Business Cards | 4. Other items |



Hobbies

Special Rules:

- All entries must be clean and dry.
- Items for hanging must have secure hangers in place.
- Limit of two (2) entries per class, 6 entries per Department maximum per person.

- Judging Criteria

Craftsmanship	40%
Degree of Difficulty	20%
Design	20%
Presentation	20%
Total	100%

Department 350 - Ceramics & Pottery

- | | |
|---------------------------|-----------------------|
| Class 1. Porcelain | 5. Whitewear |
| 2. Ceramics, glazed | 6. Pottery |
| 3. Ceramics, stained | 7. Hand-Painted China |
| 4. Ceramics, underglazed | 8. Other |

Department 351 - Woodcarving & Woodworking

- | | |
|------------------------|---------------------|
| Class 1. Relief | 5. Miniature |
| 2. In The Round | 6. Toy |
| 3. Small item | 7. Other item |
| 4. Large item | |

Department 353 - Stained Glass

- | |
|--|
| Class 1. Window Hanging – Copper Foil |
| 2. Small Items |
| 3. Large Items |
| 4. Other |

Department 354 - Dolls, Soft Toys, Teddy Bears

- | | |
|------------------------------------|--------------------|
| Class 1. Reproduction Dolls | 4. Soft Toy |
| 2. Dolls - Modern | 5. Teddy Bears |
| 3. Dolls - Original | 6. Other |

Department 355 - Models

Models will be judged on accuracy of construction and finishing techniques. Bases and kit provided figures are allowed. The Judges will handle models so please glue all loose parts.

- Class 1. Kit built, any item** from a kit, may be detailed using additional materials.
- 2. Kit conversion, any item** - Kits with major structural changes; may use two kits, scratch materials or any combination.
- 3. Scratch built, any item** made from materials not in kit. (Lego's are permissible in this class and must be permanently attached together and affixed to base. **No** exceptions.)



Department 356 - Crafts

Pieces must not exceed 70" width plus length. Items will be judged on workmanship, originality and design. Items to be hung must have secure hangers.

Class 1. Paper Crafts

- | | |
|------------------------------|---------------------------|
| Lot 1. Quilling, pictures | 4. Papercutting |
| 2. Quilling, original design | 5. Three Dimensional work |
| 3. Pressed Flowers | 6. Other |

Class 2. Handstamping

- | | |
|-----------------------|------------------------|
| Lot 1. Cards | 3. Wearable fabric |
| 2. Gift Wrap (8"x10") | 4. Home décor (8"x10") |

Class 3. Memory/Scrapbook (submit one page)

- | | |
|-----------------------|------------|
| Lot 1. Family | 4. Baby |
| 2. Leisure Activities | 5. Wedding |
| 3. Sports | 6. Misc. |

Class 4. Beadwork

- | | |
|----------------|-----------|
| Lot 1. Jewelry | 3. Indian |
| 2. Ornaments | 4. Other |

Class 5. Silk & Dried Flowers

- | | |
|----------------------|---------------------------|
| Lot 1. Decorated Hat | 5. Arrangement – Seasonal |
| 2. Wedding Articles | 6. Other |
| 3. Centerpiece | |
| 4. Wreath | |

Class 6. Plastic Canvas

- | | |
|----------------------|--------------------|
| Lot 1. Small Article | 4. Household Item |
| 2. Large Article | 5. Original Design |
| 3. Toy | 6. Other |

Class 7. Decorative Dolls and Animals

- | | |
|------------------------------|------------------------|
| Lot 1. Cloth Head | 5. Christmas Theme |
| 2. Wood Head | 6. Other Holiday Theme |
| 3. Composition or Paper Head | |
| 4. Ceramic or China Head | 7. Other |

Class 8. Leather

- | | |
|-----------------|----------------|
| Lot 1. Clothing | 2. Accessories |
|-----------------|----------------|

Class 9. Duct Tape

- | | |
|-----------------|----------------|
| Lot 1. Clothing | 3. Accessories |
| 2. Weaponry | 4. Other |

Department 357 - Holiday Decorations

Pieces must not exceed 70" width plus length except tree skirts. Items will be judged on workmanship, originality and design. Items to be hung must have secure hangers.

Class 1. Christmas

- | | |
|------------------|-----------------------------|
| Lot 1. Ornaments | 5. Wreath |
| 2. Tree Skirt | 6. Centerpiece |
| 3. Stocking | 7. Wall hanging, door decor |
| 4. Tree Topper | 8. Other |

Class 2. Any Other Holiday

- | | |
|---------------------------|-----------------------------|
| Lot 1. Wreath | 3. Wall hanging, door decor |
| 2. Centerpiece, tbl decor | 4. Other Decorations |

Department 359 - Decorative Arts

Decorative painting entries will be judged for overall effect, color coordination, neatness, blending, linework, and finish (back also).

Class 1. Decorative Painting on Wood

- | | |
|------------------------|-------------------|
| Lot 1. Rosemaling | 4. Folkart |
| 2. Tole | 5. Holiday Motifs |
| 3. Swiss, Russian, etc | 6. Other |

Class 2. Decorative Painting on Other Surfaces

- | | | |
|-----|--------------------|-------------------|
| Lot | 1. Metal, any kind | 4. Saws |
| | 2. Canvas | 5. Glass |
| | 3. Fabric | 6. Other surfaces |

Department 361 - Collections

Class 1. One Collection - (30 pieces or less)

Contact Superintendent in advance, as space is limited. All types of collections are welcomed, however, the Fair reserves the right to remove any material from an exhibit that might be objectionable. Removed material will be held in a secure place until exhibit is picked up. No derogatory statements, selling, or solicitations will be allowed in the displayed collection. Accessories may be used. Typical size allowed for a collection is 2-3 feet long by 24" deep. Limited to one collection per exhibitor.

Department 380 - Educational Displays

Please read Open Class General Rules. Please verify space available with Superintendent prior to entering.

Premiums: First Place (one given) - \$20.00
Second Place (one given) - \$10.00
Third Place \$2.50

- Class**
- 1. History** – of a person, group, place, or thing.
 - 2. Descriptive** – showing information on a specific subject.
 - 3. General Interest** – a display on a subject of interest to the general public.



KING COUNTY FAIR

Open Class Flower Show

"The Fair to see since 1863"

A Small Standard Flower Show

Presented by

Chinook District Garden Club

Wednesday, July 19 through Friday, July 21, 2006

King County Fair is Alive and Kickin'

Superintendents:

Tory Bennett
360/825-2096

Esther Banholzer
425/228-6330

Horticulture Entries Chairman – Audrey Davis 206/242-9188

Horticulture Classification Chairmen & Clerks –

Donna Larson 360/825-7448, Mary Williams 253/735-0935,
Vivian Curtin 360/897-8177, Maribeth Vadney

Hostess Chairman – Tory Bennett 360/825-2096

Design Entries – Betty Burkhart – 253-852-2935

Judges Chairman – Esther Banholzer 425/228-6330

Premiums are: 1st place \$2.50 2nd place \$1.50

General Rules:

- Chinook District Garden Clubs sponsor the 2006 King County Fair Open Class Flower Show.
- The Show is held in the Activity Hall of the King County Fairgrounds and is open for all patrons to enjoy.
- Please use the Entry Form provided in this book. Do not mail to the Fair; bring it with you at entry time.**
- Entry Times Are: Tuesday, July 18 - 4:00 pm to 7:30 pm ONLY.** All entries in design must be made through the Advanced Entries Chairman, listed in the design section.
- ADVANCED ENTRIES by JULY 11, 2006.**
- Competition is open to the public and members of the Washington State Federation of Garden Clubs.
- Youth may enter Department 414. Youth entry tags will be marked with a capital "Y".
- Seniors 55 and older, and not a member of a Garden Club, may enter in Department 415. Senior entry tags will be marked with a capital "S".
- All exhibits must pass criteria of Classification Committee before being entered. Only one entry per class or subclass.
- Entries not eligible may be shown as courtesy exhibits, but will not be judged.
- The show will be judged by Nationally Accredited Judges. Judging will begin at 8:00 am, Wednesday, July 19, 2006. Decision of the judges is final.
- Exhibits must be removed immediately after 8:00 pm Friday, July 21, 2006. **Early removal is not possible.**

Horticulture Rules:

- Horticulture entries must have been grown by the exhibitor and shall be groomed before entry. Potted plants must have been in the possession of the exhibitor for at least three months, except Youth (45 days).
- More than one entry per class or subclass may be made by an exhibitor, provided each is of a different cultivars, type, or color.
- All exhibits must be correctly named as to species and/or cultivars to be eligible for the "Best in Division Award". The judges may have Classification Committee subdivide classes, if necessary.
- Horticulture specimens - minimum of 3" and should not exceed 30" in length. Stems should be in proportion to size of bloom. The Fair will furnish containers for cut specimens.
- Wedging of horticulture specimens is permitted - must be unobtrusive. Example: Sahara, branches or clear plastic.
- Horticulture entries are limited to 15 exhibits per person.
- Flowering plants must be in bloom. No needled, scaled or broadleaf evergreens.

Awards:

The Standard system of awarding will be used with blue, red, and white ribbons presented in each class, if merited.

Horticulture Excellence Award may be awarded to the best Horticulture, in Division I. Must be named. A rosette of green, orange and brown ribbons. Must score 95 or above.

Betty Belchor Award must be named and be given to a Garden Club Member, the best in the Horticulture Division. Must score 95 or above.

Best Department Award rosette may be awarded to the best exhibit in each Department of the Horticulture Division, must be a blue ribbon winner.

Scale of Points:

Horticulture

Flowering, Fruited or Coned Plants:

Vegetables/Fruit, Foliage Plants

Horticulture Perfection

Culture Perfection	60
Conditioning & Grooming	25
Distinction	10
Correct, complete name, neatly written	5
Total	100

Division I: Horticulture

Horticulture Consultant: Audrey Davis
206-242-9188



Horticulture Exhibits are limited to 15 exhibits per person.

Department 405 - Annuals

Class 1. Tagetes (Marigolds)

- Lot A. Tagetes crecta (Tall African) - 3 stems
B. Tagetes patula (Dwarf) - 3 stems

Class 2. x hybrida (Petunias) - 1 spray

- Lot A. Single C. Ruffled
B. Double

Class 3. antirrhinum majus (Snapdragons) - 1 spike

- Lot A. Single C. Butterfly
B. Double

Class 4. Lathyrus odoratus (Sweet Peas) - a minimum of 3" stems

- Lot A. 3 stems, one color
B. 5 stems, mixed colors

Class 5. Zinnia elegans (Zinnia)

- Lot A. Dahlia flowered - 1 stem
B. Cactus flowered - 1 stem
C. Miniature - 1 stem

Class 6. Oaffociinalis Calendula (Calendula)- 1 stem

Class 7. Cosmos bipinnatus (Cosmos)- 3 stems

Class 8. Any other worthy Annual

Classification Chairman may sub-divide

Department 406 – Biennial

Class 1 Aicea rosea (Hollyhock)

- Lot A. Single
B. Double

Class 2 Digitalis purpurea (Fox Glove)

Class 3 Campanula isophylla (Cups & Saucers)

Class 4 Luguminosae Russell (Lupines)

Class 5 Any other worthy Biennial

Classification Chairman may sub-divide

Department 407 - Perennials

Class 1. Rananclaceae elatum (Delphinium)

- Lot A. 1 spike over 12"

Class 2. Rananclaceae aisies (Daisies) - 1 bloom

- Lot A. Chrysanthemum maximum (Shasta)
B. Chrysanthemum maximum (Esther Reed)
C. Rudbeckia hirta (Gloriosa)
D. Chrysanthemum frutescens (Marguerite)

Class 3. Papaver orientale (Poppies) - 1 bloom

- Lot A. P. rhoeas (Shirley)
B. P. nudicaule (Iceland)

Class 4. C. grandiflora (Coreopsis) - 3 blooms

Class 5. Violas - 3 blooms with self-foliage, same color or mixed. Stems must be at least 3".

- Lot A. Viola
B. Pansy – P. wittrockiana
C. Pansy - tricolor

Class 6. Dianthus chinehsis (Sweet William) – 1 stem

- Lot A. Solid Color
B. Mixed Color

Class 7. paniculata (Pholx) - 1 stem

Class 8. H. decorate, H. lancifolia, H. plantaginea, H. sieboldiana, H. ventricosa (Hosta)

- Lot A. Small leaf – 3 leaves
B. Large leaf – 1 leaf

Class 9. Any other perennial

Classification Chairman may subdivide.

Department 408 - Bulbs, Corms, and Tubers

Class 1. x. tuberhybrida (Begonias) - 1 bloom, disbud

Lots: A. Camellia C. Picotee
B. Carnation D. Frilled

Class 2. grandaflora hybrids (Gladiolus) - 1 spike

Lots: A. Large C. Miniature
B. Medium

Class 3. Lilaceas (Lily) - 1 stem

Lots: A. Astatic Hybrids C. Oriental Hybrids
B. Aurelian Hybrids

Class 4. Dahlias - 1 bloom with one pair of foliage attached

Lots: A. Decorative
B. Cactus
C. Miniature – under 4" diameter
D. Pom Pom - 2" & under in diameter

Class 5. Lilaceae (Alliums)

Class 6. Cosmos bipinnatus (Cosmos)

Class 7. Any other worthy Bulb, Corms Or Tuber

Classification Chairman may sub-divide

Department 409 - Roses - with 3 sets of leaves

Class 1. Roses

Lots: A. Hybrid Tea disbud - 1 stem
B. Grandiflora - 1 spray
C. Floribunda - 1 spray
D. Polyanthas - 1 spray
E. Heritage
F. Climber - 1 spray
G. Miniature – disbud, 1stem
H. Miniature -1 spray
I. Shrub



Department 410 - Herbs

Class 1. Annual – cut or potted

Lot A. Cut
B. Potted

Class 2. Perennials – cut or potted

Lot A. Cut
B. Potted

Department 411 - Shrubs

No scaled or needled evergreens

Class 1. Flowering

Lot A. davidii (Buddleia)
B. vulgaris Calluna
C. Onagraceae hybridia (Hardy Fuchsia)
D. Onagraceae magellanica (Hardy Fuchsia)
E. Marvaceae (Hibiscus)
F. Saxifragasea (Hydrangea)
G. Rosaceae x bumalda (Spiraea)

Class 2. Foliage

Lots: A. Varigated C. Green
B. Colored

Department 412 - Potted Plants

Class 1. Pelargonium (Geraniums)

Lots: A. notarium (Zonal)
B. domesticum (Martha Washington)
C. Dwarf or miniature
D. Peltatum (Ivy)

Class 2. Bagoniaceae (Begonias)

Lots: A. B. x tuberhybrida (Tuberous)
B. Fibrous

Class 3. Flowering Houseplants - must be in bloom

Class 4. Foliage Plants

Due to lack of space, we may not be able to display Hanging Baskets.

Division II: Design

Awards:

The Standard system of awarding will be used with blue, red, and white ribbons presented in each class, if merited.

Best in Design rosette may be awarded to the outstanding entry in Department 413, Classes 3 - 7. Must score 95 or above.

Petite Award may be awarded to the outstanding Petite Design in Department 413 Classes 8, 9 & 10. A rosette of blue and white ribbons.

Best Novice rosette may be given to the best design in the novice in Department 413, Classes 1 and 2. Must score 95 or above.

Artistic Design Rules:

1. Flower arrangement material may be from any source, but all designs must be the work of the exhibitor. **No artificial flowers, fruit, or foliage is permitted.**

2. Accessories are permitted, draping as needed and additional staging to fit into allotted space.

3. All designs must contain some fresh plant material, unless stated otherwise in the schedule. Dried and/or treated plant material permitted, if used sparingly.

4. Designs shall be limited to 30" in width and 18" in depth, unless otherwise stated.

5. ADVANCED ENTRIES by July 11, 2006.

6. All containers should be marked with owner's name and telephone number. Designer will place his or her design and then have Classification classify the exhibit before leaving the show area.

7. The Flower Show committee will exercise all care, but cannot be responsible for loss or breakage of containers or accessories.
8. Some designs may have to be adjusted space-wise, so they should be moveable.
9. Entry tags in the design division will be marked as follows:
 N - Novice (one who has not won three blue ribbons in a Standard Flower Show).
 O - All others are open class.
10. Novices may enter any class, but will be judged against open class in the classes not designated **"NOVICE"**.

Design Point Score

Conformance	20
Design (Elements/Principles)	42
Artistic Concept	12
Expression (interpretation of class by exhibitor)	10
Distinction	<u>16</u>
Total	100

Division II: Design

DESIGN Schedule writers

Tory Bennett and Esther Banholzer

Department 413 - Design

"Alive and Kickin"

Life is a Dance

Design Consultant and Advanced Entries Chairman:

Betty Burkhart 253-852-2935

Class 1. NOVICE ONLY

"Hip Hop" – Showing movement. Use your imagination. Space allowed 30"w x 18"d. (4 entries only)

Class 2. NOVICE ONLY

"Irish Jig" – Using a figurine(s) and predominately green plant material. Space allowed 30"w x 18"d. (4 entries only)

Class 3. "Jazz" – A lively creative design. Hanging Type II. Inside dimensions of frames 31"w x 69"h. **Frames provided by committee.** (4 entries only)

Class 4. "Ballroom Tango" – Duo Design using predominately white plant material. Staged on an open column 20"w x 20"d x 36"h. (4 entries only)

Class 5. "Cha Cha" – Duo-Design using bright colored plant material. Staged on an open column 20"w x 20"d x 36"h. (4 entries only)

Class 6. "Disco Dancing" - Type I Exhibition Table using colorful dishes and plant material. Staged on a 20" round, 8" off the floor, draped to the floor by Show Committee. (4 entries only)

Class 7. "Folk Dance" – Sculpture Design staged on a table space 30"w x 18"d. Designer's choice of plant material. (4 entries only)

Petite Designs

Class 8. "Line Dancing" – 5" - 8" small line design. Designer's choice of plant material. To be staged in a 8" x 8" area (4 entries only)

Class 9. "Swing" – A miniature hanging design. Not to exceed 3" and ready to hang from a black T bar. All dried plant material. (4 entries only)

Class 10. "Ballet" - A miniature design, 3" – 5". Staged on a 3" acrylic elevated round, provided by Show Committee. All dried plant material. (4 entries only)

Division III Special Exhibits

Department 414 - Youth (ages 6 - 18) (Y)

Youth Awards may be given to the outstanding Youth exhibit in Horticulture and Design Divisions in all three age groups. (Y)

Class 1. Horticulture - same schedule as adult

- Lot A. Juniors - Preschool to age 7
 B. Intermediate - Ages 8 - 12
 C. Advanced - Ages 13 - 17

Class 2. Design

- Lot A **"Two Step"** – Design fusing a small figurine/s. Fresh/dried plant material. Space allowed 20"w x 18"d.
 B. **"Swing Time"** – Design showing motion. Space allowed 20"w x 18"d.

Department 415 – Seniors (S)

Senior Award may be given to the best Horticulture and the Design in the Senior Section. (S)

Class 1. Horticulture

- Lot A Horticulture same as Adult

Class 2 Design

- Lot A **"The Waltz"** - Design showing motion using a low container for a dinner table. (4 entries only)
 B. **"The Jitter Bug"** - A design showing height and motion. (4 entries only)

Department 416 – Educational Exhibits

Educational Carol Klingberg Award must score 95 or more.

Class 1. "Happy Soil" -mulch

Class 2. "Disco" – gardening art in landscaping.

Department 417 – National Objectives

Class 1. Membership and Books

Glossary for Open Class Flower Show

Accessory - Something added - a helper - must be subordinate in the design. Anything in an arrangement in addition to plant material, container, base or mechanics.

Annual - A plant, which completes its life cycle in one year. Cultivars Variety of a plant bred in cultivation, abbreviated "cv".

Biennial - plant which normally requires two growing seasons to complete its life cycle, with vegetation growth the first season, flowering and fruiting the second.

Cultivars - variety of a plant bred in cultivation, abbreviated "cv".

Dried - Plant material from which the moisture has been removed, either naturally or by artificial means.

Duo-Designed - A freestanding design organized in one unit (any receptacle that hold plant material), and created by one person. **Each side appears as a different design from the other; and each side is part of a separate class to be judged.** Front side is in one class; backside is part of another class.

Flowers - Plant organ composed of one or more carpels and/or stamens. A perfect flower has both carpels and stamens, while a complete flower has, additionally, a corolla and a calyx.

Foliage - Leaves or needles of a plant.

Fresh Plant Material - Any part severed from living plant and in fresh condition. May not be embellished in any way in a Standard Flower Show.

Grooming: Cleaning by removing soil, spray residue, insect damage, dead florets and leaves, etc. Soil surface and pots, on container plants, should be clean.

Perennial: Plant which lives for more than two years, typically producing flowers and seeds each year after reaching maturity.

Transparency: Creative design including see-through elements which permit some components to be viewed through others.

Treated Plant Material: Dried plant material artificially altered by use of any substance, permitted in the Flower Show unless the schedule forbids. Includes glycerined and skeletonized materials, treated with dye, paint or wax. Treating of fresh plant material is never permitted in a Standard Flower Show.

Weathered Wood: Wood affected in form, color, and/or texture by exposure to the elements; a type of decorative wood.



**ALIVE
AND
KICKIN'**



Saturday, July 22 and Sunday, July 23, 2006

Superintendent:

John Moe OR King County Fairgrounds
253/815-1072 360/825-7777 or 206/296-8888

The 2006 King County Fair at Enumclaw is pleased to present the 30th Annual Open Class Rose Show. The Rose show is held in the Activity Hall for all Fair patrons to enjoy. Please bring entries through Gate 3, 284th Ave SE.

Please use the Entry Form provided with this book.

Entry times are: Saturday, July 22, 6:30am - 9:30am

Judging begins: Saturday, July 22, Promptly at 9:30am

The American Rose Society current book on Modern Roses, ARS Handbook for Selecting Roses or Dobson's Combined Rose List will be the guide for proper entry of classes. All roses must be identified except for Class 20. Judges may sub-divide according to color classification and/or variety. One bloom with side buds is not considered a spray.

Open to all rose growers, a society membership is not required. All roses must be grown outdoors on the property of the exhibitor for at least two (2) months before this show. There is no limitation on the number of same variety entries. Mini-flora roses may be used in any miniature class.

American Rose Society accredited rose judges will judge the show. Their decisions will be final. Rosettes for Queen of Show, King of Show, and Princess of Show will be awarded to the best 3 exhibits in Class 1. Rosettes for Mini-Queen, Mini-King, and Mini-Princess will be awarded to the best 3 exhibits in Class 13. A rosette will be awarded to the best exhibit in each class. No monetary premiums are awarded for these designations.

Premiums are: 1st Place \$2.50 2nd Place \$1.50

Reasons for disqualification of entries:

- Excessive grooming which changes the natural character or form.
- Use of foreign substance - i.e. oil or wax on foliage.
- Exhibit lacking exhibitor name, exhibit not named or incorrectly named.

The Valley Rose Society will award a cash prize for the best Red Hybrid Tea Rose.

Department 450

Class 1 One bloom, hybrid tea or grandiflora

- | | | |
|-----|--|--|
| Lot | A. White | G. Pink blend |
| | B. Yellow/yellow blend | H. Medium/dark red |
| | C. Apricot /apricot blend | I. Red blend |
| | D. Orange, orange blend or orange pink | J. Any other color |
| | E. Orange-red | K. Single hybrid tea (5-12 petals, e.g. Dainty Bess) |
| | F. Light, medium or deep pink | |

Class 2 Three blooms, hybrid tea or grandiflora, one variety

- | | | |
|-----|-----------------------------|-----------------------|
| Lot | A. White | E. Pink or pink blend |
| | B. Yellow, or yellow blend | F. Red or red blend |
| | C. Apricot or apricot blend | G. Any other color |
| | D. Any orange | |

Class 3 Miniature Bloom Cycle

- Lot A. Three miniatures, same variety, one container – 1 bud showing color, one rose ½ to ¾ open, and one fully open bloom (stamens showing). A display of blooms at various heights, bud on top and full open at base.

Class 4 Polyantha roses

- Lot A. One stem, any color

Class 5 Floribunda roses, semi or double, one spray

- | | | |
|-----|---------------------------|-----------------------|
| Lot | A. White | D. Red or red blend |
| | B. Yellow or yellow blend | E. Pink or pink blend |
| | C. Any orange | F. Any other color |

Class 6 Floribunda roses, singly-grown, disbudded, exhibition form

- Lot A. One bloom, any color

Class 7 Floribunda roses, single (5-12 petals)

- Lot A. One spray, any color

Class 8 Hybrid Tea or grandiflora roses, one spray

- | | | |
|-----|---------------------------|---------------------|
| Lot | A. White | D. Red or red blend |
| | B. Yellow or yellow blend | E. Any orange |
| | C. Pink or pink blend | F. Any other color |

Class 9 Climbers

- Lot A. One stem, any color

Class 10 Shrub roses

- | | |
|-----|--|
| Lot | A. One stem, any color |
| | B. David Austin roses, one stem, any color |

Class 11 Old garden roses

- Lot A. One stem, any color

Class 12 Open bloom, hybrid tea or grandiflora

- Lot A. One open bloom, stamens showing, any color

Class 13 Miniature, one bloom

- | | | |
|-----|-----------------------------|--|
| Lot | A. White | F. Any orange |
| | B. Yellow or yellow blend | G. Any other color |
| | C. Apricot or apricot blend | H. Single miniature (5-12 petals), any color |
| | D. Pink or pink blend | |
| | E. Red or red blend | |

Class 14 Miniatures, three blooms

- Lot A. White E. Red or red blend
 B. Yellow/yellow blend F. Any orange
 C. Apricot/apricot blend G. Any other color
 D. Pink/pink blend

Class 15 Miniature, one spray

- Lot A. White F. Any orange
 B. Yellow/yellow blend G. Any other color
 C. Apricot/apricot blend H. Single miniature
 D. Pink/pink blend (5-12 petals), any color
 E. Red or red blend

Class 16 Miniature English Box

- Lot A. Six blooms, no more than two of a variety, no leaves.

Class 17 Open Bloom Miniature

- Lot A. One open bloom, stamens showing, any color

Class 18 Bloom Cycle

- Lot A. Three hybrid tea roses or grandiflora, same variety, one container – one bud showing color, one rose $\frac{1}{2}$ to $\frac{3}{4}$ open and one fully open bloom (stamens showing). A display of blooms at various heights, bud on top and full open at base.

Class 19 Junior

- Lot A. Junior (age 6 - 17) -- Juniors may enter any roses and will be displayed and judged separately.

**Class 20 Identification**

- Lot A. Varieties requiring identification -- judges to provide identification where possible

Class 21 Fragrance

- Lot A. One stem of any rose, any color -- judged solely on fragrance by the public.

Class 22 Vase of Three

- Lot A. Three (3) stems, any combination, any color, one container.



KING COUNTY FAIR

Grange Displays

Superintendents:

Rosie Knott and Mel Knott

360/886-2463

Granges are Alive and Kickin in the Communities!

Rules For Exhibiting Displays

1. Open to Subordinate, Youth, Junior Granges, and all Grange Affiliates in King County.
2. Deadline for space application is May 15 of each year.
3. Activity Hall will be open for decorating displays beginning:
Friday, Saturday and Sunday before the Fair starts, 8:30 am to 11:00 pm
Tuesday before the Fair starts, 8:30 am until close
4. \$300.00 will be awarded to each Grange displaying a completed booth and scoring 500 points or more in judging.
5. Five (5) awards will be given for Arrangement and five (5) awards for Quality
First Place - \$80
Second Place - \$70
Third Place - \$60
Fourth Place - \$50
Fifth Place - \$30
6. Judging will be on the basis of 1,000 points, derived from the combinations as follows:

Entire booth arrangement	175 points
Livestock products	175 points
Agricultural products	175 points
Horticultural products	175 points
Vegetables	175 points
Education	<u>125 points</u>
	1,000 points

All products shall be judged on the basis of:

Variety	100 points
Quality	<u>100 points</u>
	200 points

7. Judging will begin at 9:00 am Wednesday, July 19. Ribbons will be placed as soon as judging has been completed.

- Grange Blue Ribbon - First Place
- Grange Red Ribbon - Second Place
- Grange White Ribbon - Third Place
- Grange Green Ribbon - Fourth Place
- Grange Pink Ribbon - Fifth Place
- Junior Grange Blue Ribbon - First Place
- Junior Grange Red Ribbon - Second Place

8. The Activity Hall will close starting at 5:00 pm on Sunday, July 23 to prepare for checkout at 6:00 pm.
9. Products/displays not picked up within 2 days of close of Fair will become the property of the Fair.
10. Flowers may be included and made a part of the exhibit, but must be replaced if they become wilted.
11. All flammable material must be fireproofed. No posters or paper may be placed on the front portion of any booth from floor to apron.
12. All booths must be kept dusted and neat. Perishable items must be replaced if deteriorated.
13. Contents of canned goods should be identified on the jars with black tape and white letters or black letters on white. Must be consistent throughout booth. Use only one style.
14. Each display must have a representation of fresh and canned fruit, vegetables, pickles, relishes, meats, jams and jellies. Standard canning jars with rings and lid must be used for canned goods. Jars must be full and contents must not float. Jars must be clean.
15. Livestock products shall include poultry, dairy, beef, and other livestock products. No fresh milk or cream may be shown, but may be represented in powdered form. Fresh cheese, ham and bacon not allowed. Eggs should not have cracks or holes.
16. Horticultural products shall include fresh and home canned fruits, nuts, and other nursery stock.
17. Agricultural products shall contain all common fruits and vegetables grown at an average Washington farm home. Threshed grains, seeds, and grasses must be good samples shown in half-pint or larger jars with lids. Garden seeds - minimum of six (6) varieties in half-pint jars with lids. Fresh vegetables and fruits must contain at least six (6) specimens of each variety and uniform in size and shape.

This year the Grange Displays will be using the theme "Granges are Alive and Kickin in the Communities!".

Department 475 - Grange Displays

Class 1. Grange Display

- Lot A. Arrangement
 B. Quality

Department 480 - Junior Grange

Class 1. Junior Grange Display

- Lot A. Arrangement
 B. Quality



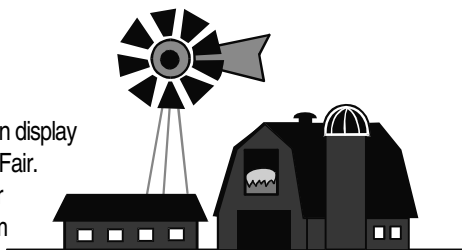
KING COUNTY FAIR

Open Class Livestock

Rules

Duration of Stay

- All exhibits must remain on display during the duration of the Fair.
- Exhibits must be ready for public viewing at 10:00 am each day.
- Exhibitors will not be allowed to bring equipment or animals into the barn before the day and time they are required to enter.



Entry of Exhibits

- Entry of exhibits is allowed during the dates and times specified in the department sections of the premium book.
- All exhibits must be entered for competition in the name of the owner.
- Anyone attempting to deceive the judge in regard to ownership, or who shall purchase articles or borrow them to exhibit in his or her name, shall forfeit all claims as an exhibitor.
- Fair management reserves the right to accept late entries if it is found such action would not cause unfairness to other exhibitors.
- **All entries are accepted on a space available basis.** If space is full, your entry will be returned.

Removal of Exhibits

Fair management reserves the right to remove from display area any exhibit or animal that is falsely entered, or may be deemed unsuitable or objectionable *without assigning a reason therefore*. Any exhibit creating a danger to other exhibits or the public will be immediately released for removal from the Fairgrounds.

Erroneous Entry

Exhibits that have been erroneously entered may be transferred to the proper division/class/lot prior to judging. Classes will not be reopened after judging. No animal shall be changed from one class to another after closing dates unless it is ineligible for the class in which it is entered. All determinations are at the department Superintendent's discretion and approval.

Determination of Prize Winners

- Where there is no competition and/or where there are fewer animals or articles in a class than the number of premiums offered, the judge and Superintendent, as appropriate, may combine entries and award a prize or prizes of such rank as the animal or article deserves.
- Awards will be ranked according to the merits of the exhibit in the opinion of the judge. The judge may disqualify or award premiums at his/her discretion. Special awards will be made only after the judge has concurred with department superintendent that such award should be made.
- Where there is one exhibit in a class, the award shall be made on merit alone and a premium, or no premium, may be awarded. An animal or article without merit shall not be awarded a premium; and premiums shall not be awarded solely because there is no competition.
- The American system of judging and award is used in the Open Class Division.

- Prizewinners shall be determined by reference to the judge/clerking sheets. The department Superintendent's and judge's signature certifies the placing to be correct and final.

Department Superintendent

- All Open Class Division Superintendents are hired and contracted by the Fair. Each department Superintendent, under the direction of Fair management and staff, shall have charge of the department to which he/she may be assigned. Exhibitors will follow the order and direction of the Superintendent. If the order of the Superintendent differs from the rules and regulations in the premium book, Superintendent will provide exhibitor with verification of Fair management approval for deviation from rules.
- Superintendent has the authority to recommend, to Fair management, reduced or withdrawal of premiums when rule violations and/or disciplinary problems exist.
- Superintendent has the right to request certificates of registration and transfer, and examine same before the prizes and premiums are awarded, and to notify the judge that the exhibitor has complied with these requirements.

Department Clerk

- Clerks are prohibited from allowing anyone, except the department Superintendent, to examine the department records while judging is in progress.
- Clerk or judge will announce the placing and required reasons for placing of the entry after adjudication of each class.

Judges

- The Fair will approve the judges in all departments. No one will be allowed to act as a judge in the class or ring in which he/she exhibits or where a conflict of interest may be present.
- Judges are selected with the utmost care. The decision of the judges will be final in all cases, except where mistake, fraud, misrepresentation or collusion, not discovered at the time of the award, is proven. In such cases, the Fair reserves the final decision.
- Fair reserves the right to substitute judges as needed.

Protests and Appeals

- All protests and appeals must be made in writing and accompanied by a deposit of \$50.00 (cash only), which deposit will be forfeited if protest/appeal is not sustained. Said document must state plainly the cause of complaint or appeal, and must be filed with Fair manager within 24 hours after cause of protest/appeal.
- Submit the written complaint to the Fair office.
- Appeals from the decision of a judge or department Superintendent must be made in writing, and must contain at least one specific charge stating, at length, the facts relied upon or the rule violated, and naming witnesses and their addresses by whom proof is to be made.
- When a protest is to be made against the competition of an animal or article in any class, notice of same shall be filed with the department Superintendent before the class is passed upon, so the judge may be instructed to place a reserve award in order that premiums may be properly distributed in the event of the protest being sustained.
- The Fair will consider no complaint or appeal based upon the statement that the judge or judges are incompetent or have overlooked an animal or article.
- All questions of dispute or differences not provided for under the rules and regulations shall be referred to the Fair whose decision shall be final.

- In addition to the right of protest therein guaranteed to exhibitors, the Fair reserves the right to take cognizance of fraud consummated or attempted in connection with an exhibit and take such action as may be deemed just and proper.
- The Fair will render a final decision regarding protest within 48 hours of receipt.

Exhibitor Tickets

- Livestock exhibitors should complete forms in back of book to obtain admit tickets and purchase parking or camping passes.
- Any abuse, sale, or fraud of admission tickets for purposes other than their specific intent shall cause for withholding of exhibitor's premiums and awards.

Health Requirements

Entry and Admission of Livestock and Animals

- All animals will be inspected by a Veterinarian prior to being stalled.
- Livestock may be unloaded at the fairgrounds during the times listed in the department schedule. Livestock arriving outside those times listed will not be permitted to unload and will be charged a service call fee for the veterinarian to health check the animal prior to admission.
- No animal from a quarantined area or premise will be permitted to enter the Fair.
- Refer to the individual departments for vaccination requirements.
- The Fair veterinarian's professional decision as to the health status of an animal is final and will be upheld by the Fair.
- Please remember that E. coli 0157H7 infection can be transmitted by contact with animals. Youngsters, seniors and immune impaired persons are particularly susceptible. Hand washing facilities are available and should be used.
- In addition, the King County Fair exercises the right to specify additional requirements in the interest of control of infectious and/or contagious disease or in the interest of improving the aesthetic quality of each animal exhibit.
- Emergency orders, which change any requirements and shall take precedence over those printed herein.

Health Inspection - Veterinarian

All livestock/animal exhibits presented for entry to the facilities, are required to pass a health examination. Examination will be made to determine that there are no clinical indications of contagious, infectious diseases and ectoparasites. Decisions of Veterinarian are final.

Intrastate - Health Requirements

Washington State livestock require no vaccinations or tests for entering and individual health certificates are not required on Washington State animals - except as indicated below.

Bovine Specific Health Requirements

- It is recommended that all heifers eligible for Brucellosis (Bangs) vaccination be vaccinated prior to Fair.
- Non-vaccinates may be exhibited provided they are tested negative for Brucellosis over four months of age.
- All eligible animals five (5) months or older must have been vaccinated against Brucellosis.

PLAN AHEAD - It requires up to ten (10) days to receive blood test results from the laboratory for animals requiring a brucellosis test.

- Any animal whose owner can not produce evidence of vaccination, in the form of a tattoo, must have a negative official Brucellosis test done

through a State or Federal laboratory within 90 days prior to the opening of Fair.

- A respiratory complex vaccine is strongly recommended four (4) weeks prior to Fair.

Interstate - Health Requirements

- Out-of-state animal entries must comply with State of Washington import regulations.
- Entry permits are required for all out of state cattle.
- All out of state animals going to the fairs must have a Certificate of Veterinary Inspection and an import permit, Blanket Permit # 91W598 issued to King County Fair.

OUT-OF-STATE CATTLE: Beef cattle may go to fairs without a test for brucellosis from the free states of Arizona, B.C., California, Colorado, Montana, Nevada, New Mexico, North Dakota, Oregon, Utah and Wyoming. From other states, all beef breed females over 24 months of age and dairy breed females over 20 months of age and bulls 6 months of age must be tested for brucellosis before coming to Fairs. Tuberculosis testing is required on all dairy breed bulls or females over six months of age.

All cattle are required to have an ownership inspection(brand) prior to leaving the state of origin.

Rejection of Animal/Livestock

- Any exhibit with indications of infectious or contagious diseases, ectoparasites or conditions will be rejected. Exhibitors must be aware that ringworm, warts, pinkeye, scrapies, strangles, contagious ecthyma, hoof rot, scabies, lice, mites, ticks, and fleas fall into these categories.
- Fair veterinarian will reject animals showing indications of disease symptoms during the course of the Fair, and exhibitor will be required to remove said animal from the grounds.

Judging of Classes

No person will be permitted in the ring while stock is being judged except the judge and necessary attendant. Any person interfering with the judges during their adjudication will forfeit the right to premiums. All officers are required and exhibitors requested to report any violation of this rule to Fair management.

Stall/Pen/Cage Occupancy

The department Superintendent is solely responsible for assignment of exhibit space within barns, except where otherwise noted. Completed entry form(s) and fee must be submitted to Superintendent or Fair office by entry deadline.

Display of Livestock

- All animals must remain unblanketed from 10:00 am until 9:00 pm each day of the Fair. The only exception is the day the animals are groomed for judging, and judging day when they may be blanketed prior to the show. Contact department superintendent for further clarification.
- No animal shall be removed from the grounds before the department release time unless so ordered by Fair Veterinarian or Management. A violation of this rule will place premiums and prizes subject to cancellation.

Exhibitor Conduct

- Any exhibitor displaying unacceptable conduct (i.e. profane language, abusive treatment, loss of control) may, at the discretion of Department Superintendent and Fair, be dismissed and jeopardize awarding of points/premiums.
- No alcoholic beverages are allowed.

Livestock Exhibitors - Code of Ethics

It is in the best interest of all breeders of all livestock to maintain a reputation of integrity and to continue to present a wholesome and progressive image in the show ring. The King County Fairgrounds expects and maintains the highest ethical standard with regards to treatment of animals at its facility. Any persons with livestock at the King County Fair utilizing practices which are considered unacceptable or unethical by the King County Fairgrounds staff or its authorized representative will be subject to removal from the Fairgrounds and/or any other appropriate and legal action. Fairgrounds Management decision is final. Practices which are considered unacceptable may include, but are not limited to, any of the following:

- Treating or massaging any part of the body internally or externally with an irritant, counter-irritant, or other substance to temporarily straighten a weak back or loin, or to produce unnatural appearances.
- Minimizing the effects of cramping by feeding or injecting drugs, depressants, applying packs, or using any artificial contrivance or therapeutic treatment exempting normal exercise.
- Striking the animal to cause swelling in a depressed area.
- Surgery of any kind performed to change the natural process or growth, maturation, contour or appearance of any animal, to include teeth. Not included is removal of teats or horns, clipping and dressing of hair and trimming of hooves.
- Insertion of foreign material under the skin.
- Administration of drugs of any kind internally or externally prior to entering the show ring, except for treating a recognized disease by licensed Veterinarian, or injury, and for the tranquilizing of bulls that may otherwise be dangerous to females in heat.

Barn Occupancy

- All decorative materials must be fire retardant.
- Electrical equipment and appliances used by exhibitors shall be properly shielded, grounded if necessary, for safe operation; and all electrical cords shall be in good condition, without breaks in insulation. All electrical plugs shall have covers to insulate wire or connections from receptacle faces.
- Such precautions shall be the responsibility of the user, but Fair may inspect at any time all electrical equipment and may impound, for the duration of the Fair, any equipment considered unsafe.

Vehicle Traffic

- Traffic in the vicinity of show buildings and barns will move one direction during times of entry and release. At no time shall exhibitors drive vehicles onto public roads or walkways during the Fair public hours.

Livestock Trailer Parking

- There is FREE livestock and horse trailer parking in a DESIGNATED area assigned by Fair.
- Livestock trailers used to haul animals during the Fair are not allowed to park in RV or public parking areas.

Herdsmanship

- Exhibitors will be required to keep their spaces and stalls clean by removing therefrom any trash, litter or soiled bedding, and placing it in designated container.
- Removal of manure at wash rack and aisles when moving animals to and from stalls.
- Awards will be selected based upon attractiveness of exhibitor's stalls, display, decorations, cleverness and creativity in hiding manure-handling equipment, exhibitors themselves, and their exhibits.

- Contact Superintendent in advance if assistance is needed in displaying or hanging items.
- Exhibitor is responsible for supplying all tools associated with herdsman'ship including but not limited to wheelbarrow, shovel and pitchfork.

Feed & Bedding

- Exhibitor is required to provide all feed for livestock and animals on exhibit.
- In many cases, mangers are provided by Fair. Verify availability with department Superintendent.
- Fair will provide an allotment of straw or shavings, as required, for bedding.

Time of Classes/Shows

In as much as possible, the schedule set forth in the individual departments will be followed. Fair reserves the right to alter or cancel schedules as required by circumstances.

Release of Livestock

Exhibitor may remove livestock or exhibit only when provided a signed release slip by Superintendent. Removal or withdrawal of animal/livestock prior to release by Superintendent may cause premiums to be cancelled. All bedding material must be placed in area designated by the department Superintendent prior to leaving Fairgrounds.

Reasonable Protection of Exhibit

- Exhibits at the Fair are entered and displayed at the risk of the exhibitor. Fair cannot accept responsibility for loss and/or damage due to conditions imposed by large crowds, the arrangement of the displays, and the great number of exhibits, weather or other conditions beyond its control.

Awards

The judges will award prizes and premiums only on articles, divisions and classes listed in the premium book. An error in the record of premiums and prizes awarded, caused by oversight or neglect on the part of the Superintendent or judge, shall be subject to correction by Fair Manager.

Premium Warrants (checks)

- Warrants (checks) for premiums will be mailed to the exhibitor within approximately 2 months after close of Fair.
- To avoid delays in processing premiums, exhibitor is responsible for completing all areas of the Entry Form that apply. It is mandatory the *Exhibitor name, complete address, and entry code* are typed or printed legibly on the Entry Form.
- Premium warrants (checks) are void one year after date of issuance.
- LOST premium warrants may be replaced by calling the Fair at 206-296-8888 or 360-825-7777.

Department 210 – Highland Beef Cattle

American Highland Cattle Association Sanctioned Show

Mail Entries Directly to: King County Fair, P O Box 246, Enumclaw, WA 98022

Gary Hart, O/C Superintendent 253/537-3316
802 160th St. E.
Tacoma, WA 98445

Judge: TBD

Stall Fee -- \$7.50

Double stall fee for late entries. **Stall fee must accompany entry form.**

Due to limited barn space, entries accepted on a first come, first served basis. You are encouraged to get entries in early! Must Be Postmarked by June 15.

Department Schedule:

Wed, July 19	7:00-9:00 am	Vet Check
	10:00 am	All entries must be in place
Sat, July 22	1:00 – 3:00 pm	Show in Grand Arena
Sun, July 23	6:00 pm	Livestock begin release

Department Rules:

Eligibility

- All animals must be registered with the American Highland Cattle Association (or pending, as verified by AHCA) or the Canadian Highland Cattle Society. In addition, exhibitors must be members in good standing with AHCA or the CHCS.
- Ear tattoos will be checked with the registration papers on Wednesday, July 19. Animals without a legible tattoo or permanent identification brand (according to breed standards) are not eligible for showing.
- No animals accepted for which there is no class or entry.
- Animals must be of show quality as determined by Department Superintendent and/or Judge.

Entry/Veterinary Service

- Entry fees are non-refundable. Do not send cash. Make check or money order payable to King County Fair.
- Entry substitution is allowed only with prior Superintendent approval.
- All beef cattle will be checked in at the east entrance of the Livestock Barn.
- IMPORTANT - Please fill out entry form correctly and completely. Be sure to include NAME OF ANIMAL under the entry form section titled Breed of animal.
- All eligible animals must have been vaccinated against Brucellosis. It is strongly recommended that cattle be vaccinated in the current show year against respiratory diseases.
- NO NURSE COWS ALLOWED. ALL ANIMALS MUST BE ENTERED FOR SHOW.
- All livestock must be checked by the contracted Veterinarian prior to admittance.
- Exhibitor must present registration papers to Superintendent upon request.
- All animals must remain on site for the duration of the Fair.

Showing/Judging

- All breeds must follow show rules as outlined in class listings.
- All bulls over 12 months of age must have a bull lead whenever they are not double tied in the stall. They must be shown with a bull lead.
- No tie-outs are allowed in show ring.
- The American System is used for judging and placing.
- Fair reserves the right to substitute judges as necessary.
- Tampering and misrepresentation: Any artificial means of removing or altering the physical characteristics or conformation in the exhibition of cattle, such as cutting ties or lifting and filling under the skin will be considered as fraud and deception. All animals showing evidence of such treatment will be barred from competition. Misrepresentation of the age of an animal will be considered in the same light.
- The Fair and/or Superintendent reserve the right to add, split or combine lots as deemed necessary in the best interest of the show.
- Exhibitors agree to abide by the IAFE (International Fair and Expositions) National Code of Ethics.

Barn/Grounds Regulations

- ANIMALS MUST BE IN THEIR PLACE BY TIMES STATED IN THE SCHEDULE.
- Double tie required on all animals.
- Animal exhibits are not allowed out of the general vicinity of the barns and show rings. Exceptions made with Superintendent approval only.
- Herdsmanship competition is mandatory. All persons exhibiting animals are expected to display them in a professional manner. Refer to Herdsmanship scorecard that addresses all areas of responsibility.
- Fair provides bedding only. No hay will be provided.
- No overnight sleeping in the barn except as assigned by Fair.
- Pets are not allowed in barns/buildings except those being exhibited and service dogs (as defined by ADA).
- All exhibits must be presentable to the public and on display in assigned area during public hours (exception: judging/showing and practice times).

Total Highland Beef Cattle Premium Amount to be disbursed: \$2,000.00.

Lot premiums will be paid to 5 places. Premiums will be determined by earning: 1st = 5 pts, 2nd = 4 pts, 3rd = 3 pts, 4th = 2 pts; 5th = 1 pt. Total points earned are divided into the \$2,000.00 and will be distributed to each exhibitor based on their proportion of the total points.

Class 1 Highland Beef Cattle

Cow/Calf with natural nursing calf born in 2006. Cow must be lactating.

- Lot A. Cow/Calf – Cow born after 1/1/2002, calf born 1/1/06 or later.
B. Cow/Calf – Cow born before 1/1/2002, calf born 1/1/06 or later.

CHAMPION COW/CALF
RESERVE CHAMPION COW/CALF:

- C. Heifer Calf - born 6/1/06 or later.
D. Heifer Calf – born 5/1/06 to 5/31/06.

Div. 1 Intermediate Heifer Calf Champion/Reserve

- E. Heifer Calf - born 4/1/06 to 4/30/06.
F. Heifer Calf - born 3/1/06 to 3/31/06.
G. Heifer Calf - born 1/1/06 to 2/28/06.

Div. 2 Junior Heifer Calf Champion/Reserve

H. Heifer Calf – born 9/1/05 to 12/31/05.

Div. 3 Senior Heifer Calf Champion/Reserve

I. Heifer – born 7/1/05 to 8/31/05.

J. Heifer – born 5/1/05 to 6/30/05.

Div. 4 Intermediate Yearling Heifer Champion/Reserve

K. Heifer – born 3/1/05 to 4/30/05.

L. Heifer – born 1/1/05 to 2/28/05.

Div. 5 Junior Yearling Heifer Champion/Reserve

M. Heifer – born 1/1/04 to 12/31/04.

Div. 6 Senior Heifer Champion/Reserve

GRAND CHAMPION FEMALE

RESERVE CHAMPION FEMALE

N. Bull Calf – born 5/1/06 or later.

Div. 7 Intermediate Bull Calf Champion/Reserve

O. Bull Calf – born 3/1/06 to 4/30/06.

P. Bull Calf – born 1/1/06 to 2/28/06.

Div. 8 Junior Bull Calf Champion/Reserve

Q. Bull – born 9/1/05 to 12/31/05.

Div. 9 Senior Bull Calf Champion/Reserve

R. Bull Calf – born 5/1/05 to 8/31/05.

Div. 10 Intermediate Yearling Bull Champion/Reserve

S. Bull – born 1/1/05 to 4/30/05.

Div. 11 Junior Yearling Bull Champion/Reserve

T. Bull – born 7/1/04 to 12/31/04.

U. Bull – born 1/1/04 to 12/31/04

Div. 12 Senior Bull Champion/Reserve

GRAND CHAMPION BULL

RESERVE CHAMPION BULL

Lot V. Get of Sire

3 animals (both sexes represented) from above classes sired by same Bull.

W. Produce of Dam

2 animals from above classes produced by same Dam.

X. Pair of Calves

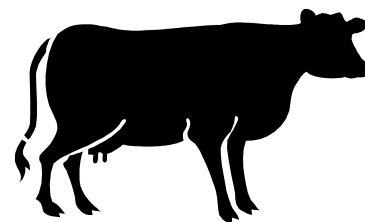
Both sexes represented from above, owned by same exhibitor.

Department 220 - Dairy Cattle

**Mail Entries Directly to: King County Fair, P O Box 246,
Enumclaw, WA 98022**

Bev Wicks, O/C Superintendent
t 253/862-5773
10217 224th Ave E.
Buckley WA 98321

Judge: Ann Marie Magnochi
Carnation, Washington



Stall Fee -- \$7.50 per animal
Double stall fee for late entries

Stall fee must accompany entry form. Due to limited space, you are encouraged to get entries in early! Entries Must Be Postmarked by June 15.

Dairy Superintendent reserves the right to change classes after entries are received; exhibitor will be notified of any changes in entry form by July 1, 2006.

Department Schedule:

Wednesday, July 19th	7:00 - 9:00 am	Dairy Cattle Enter
Friday, July 21st	10:00 am	Judging - All Breeds in Grand Arena (judging schedule to be posted)
Sunday, July 23rd	6:00 pm	Release - farthest away first

Department Rules:

Eligibility

- Competition within some classes is limited to specific age categories, level of professionalism, etc.

Entry/Veterinary Service

- Entry fees are non-refundable. Do not send cash. Make check or money order payable to King County Fair.
- All livestock must be checked by the contracted Veterinarian prior to admittance.
- Straw will not be provided for Dairy Cattle exhibitors.
- Animal arrivals are from 7:00 am until 9:00 am, Wednesday, July 19. All animals must be in place by 9:00 am.
- All animals must have papers with exhibitor's name. These papers must be brought with the animal and given to the clerk. In cases where animals have been recently transferred, a photocopy of both sides of registration paper and transfer application must accompany the animals.
- Please refer to Livestock and Veterinary Regulations. NOTE: All eligible animals 5 months old or older must have been vaccinated against Brucellosis. It is strongly recommended that cattle be vaccinated within the last three months against the respiratory diseases.

Showing/Judging

- The American System is used for judging.
- Fair administration reserves the right to substitute judges if necessary.
- Only two (2) exhibits in any lot will be paid on.
- Computation of points for Premier Breeder and Exhibitor awards will be based on each exhibitor's six highest placing animals.
- All exhibitors are to present and dress for Type Showing the same as for Fitting and Showing contest.

Barn/Grounds Regulations

- Vehicles entering the grounds to load or unload livestock must enter and exit through the Livestock Gate (gate #1).
- No overnight sleeping in the barn except as assigned by Fair or Superintendent.
- Pets are not allowed in barns or on fairgrounds except those being exhibited and service dogs (as defined by ADA).
- Animal exhibits are not allowed out of the general vicinity of the barns and show rings. Exceptions made with Superintendent approval only.
- Herdsmanship competition is mandatory. All persons exhibiting animals are expected to display them in a professional manner. REFER TO HERDSMANSHIP RULES, WHICH DEFINES CRITERIA.
- Exhibitors must furnish their own hay and grain.
- Bedding will be provided.
- Exhibitors will provide their own wheelbarrows.
- All cows will be milked in the parlor.
- All exhibits must be presentable to the public and on display in assigned area during public hours (exception: judging/showing and practice times).
- Refer to General Rules and Regulations for additional information regarding exhibiting and passes.
- For livestock trailer parking information, refer to LIVESTOCK INFORMATION at front of book.
- The revised "Show Ring Code of Ethics" will be strictly adhered to.

TYPE CLASSES

Class 1	Ayrshires	4. Holsteins
2.	Brown Swiss	5. Jerseys - Other Breeds
3.	Guernseys	6. Milking Shorthorns

Lots for Classes 1 - 6:

Premium Points for Lots A-H: 1st - 35; 2nd - 25; 3rd - 20

If there is only one entry per lot, the entry will be enrolled in Lot H.

- | | |
|-----|---|
| Lot | A. Junior Heifer Calf - born after Feb. 28, 2006 and at least four months of age. |
| | B. Intermediate Heifer Calf-born after Nov. 30, 2005 and before Mar. 1, 2006. |
| | C. Senior Heifer Calf-born after Aug. 31, 2005 and before Dec. 1, 2005. |
| | D. Summer Junior Yearling-born after May 31, 2005 and before Sept. 1, 2005. |
| | E. Junior Yearling Heifer-born after Feb. 28, 2005 and before June 1, 2005. |
| | F. Winter Yearling Heifer-born after Nov. 30, 2004 and before Mar. 1, 2005. |
| | G. Senior Yearling Heifer-born after Aug. 31, 2004 and before Dec. 1, 2004. |
| | H. Miscellaneous |
| | I. Junior Champion and Reserve Junior Champion (No Premium Points) |

Premium Points for Lot J only: 1st - 30; 2nd-25; 3rd - 20

- J. Junior Best 3 females - one group per exhibitor - all bred and at least one owned by same by exhibitor.

Premium Points for Lots K-Q: 1st - 75; 2nd - 65; 3rd - 55

If there is only one entry per lot, the entry will be enrolled in Lot Q.

- | | |
|-----|---|
| Lot | K. Junior 2-Year Old Cow - born After Feb. 28, 2004 and before Sept. 1, 2004. |
| | L. Senior 2-Year Old Cow - born after Aug. 31, 2004 and before Mar. 1, 2005. |
| | M. Junior 3-year old Cow - born after Feb 28, 2003 and before Sept 1, 2003. |
| | N. Senior 3-Year Old Cow - born after Aug. 31, 2002 and before Mar. 1, 2003. |
| | O. 4-Year Old Cow-born after August 31, 2001 and before September 1, 2002. |
| | P. 5-Year and Older Cow-born before Sept. 1, 2001 and older. |
| | Q. Miscellaneous |
| | R. Senior Champion & Reserve Senior Champion (No Premium Points) |
| | S. Grand Champion & Reserve Grand Champion (No Premium Points) |

Premium Points for Lots T-W: 1st - 30; 2nd - 25; 3rd - 20

- | | |
|-----|---|
| Lot | T. Produce of Dam, 2 offspring from same Dam (one entry per dam). |
| | U. Daughter-Dam |
| | V. Best 3 females, one entry per exhibitor, all bred and at least one owned by exhibitor. One animal must be 2 years old and have freshened. |
| | W. Exhibitors Herd (5 head) (one entry per exhibitor). Two (2) animals that have freshened, two (2) that have not and are under 2 years of age, and one (1) of either. (One entry per exhibitor.) |

Other Awards

Junior Champion Rosette	Res. Jr. Champion Rosette
Grand Champion Rosette	Res. Grand Champion Rosette

Class 7- Dairy Herdsman

Special Premiums: 1st - 15; 2nd - 10; 3rd - 8

See Herdsmanship rules in Open Class Livestock general section.

Dairy Herdsman Must average: 90 or above for Blue -- 80 or above for Red - 70 or above for White

- | | |
|---|-----------|
| a. General Appearance | 30 Points |
| (Arrangements of cattle and equipment, decorations & educational feature) | |
| b. Care and Condition of Cattle | 15 Points |
| c. Cleanliness and Orderliness of Personnel and Equipment | 25 Points |
| d. Attitude of Exhibitors and Attendants | 30 Points |
| Educational Displays are strongly recommended. | |

Class 8 - Supreme Champion Cow

TROPHY: Donated by KING FEED

Grand Champion cow from each dairy breed is eligible to compete. An individual trophy will be awarded to winner.



FFA Division

The following departments are open to King and Pierce County FFA members

For animal entries, please see the 4-H Premium Book online only at King County 4-H website or Fair website, www.metrokc.gov/parks/fair.

Superintendents

Vocational-Agricultural Instructors

FFA Pavilion	Gary Parkert	Troy Clinton
Coordinators	Enumclaw H.S.	Enumclaw H.S.

Livestock	Todd Miller	Amy Miller
Coordinators	White River H.S.	White River H.S.

FFA Chapter Numbers

Enter the numbers below on all entry forms as Club Code:

Auburn	6101	Mount Si	6108
Bethel	6102	North Thurston	6129
Cedarcrest	6132	Puyallup	6126
Centralia	6131	Rainier	6115
Chehalis	6130	Rogers	6133
Decatur	6118	Snohomish	6127
Eatonville	6103	South Kitsap	6109
Elma	6128	Sumner	6110
Emerald Ridge	6134	Tahoma	6111
Enumclaw	6104	Tenino	6121
Fife	6105	Thomas Jefferson	6119
Franklin-Pierce	6106	Vashon	6120
Granite Falls	6123	Washington	6113
Kent-Meridian	6107	White River	6114
Monroe	6116	Winlock	6122
Montesano	6124	Yelm	6117
Mossyrock	6125		

Department 121 - FFA Agricultural Mechanics

Open to FFA Members

Entry forms due from Superintendent to Fair office on or before June 1, 2006.

All shop projects and entries must be the products of FFA members who are active during the current year. All entries must be completed. Ag Instructor will put items in proper classes.

Premium Points:

		First	Second	Third
Class	1. Giant Construction Job	200	150	100
	2. Large Construction Job	160	120	80
	3. Medium Construction Job	100	80	60
	4. Small Construction Job	80	70	60
	5. Small Projects	80	70	60
	6. Display Boards			
	Lot A. Educational	80	70	60
	B. Construction (small – 3 articles)	80	70	60
	C. Construction (large – 5 articles)	100	90	80
	7. Demonstration			
	Lot A. 2 Hours	100	90	80

Department 126 - FFA Natural Resources

Open to FFA Members

Entry forms due from Superintendent to Fair office on or before June 1, 2006

Open to members enrolled in any phase of the Natural Resources program.

A member may submit a maximum of five entries. Member must be enrolled in project in which he/she enters exhibit(s).

Each exhibit must be properly labeled, mounted, identified, and classified where appropriate. Rosettes will be awarded for Best of Displays, Classes 1 - 4. Grand Champion Rosette awarded to best overall Department display.

Premium Points:

Points will be paid on top 3 ribbons only.

Class 1 - 6:	First 80	Second 70	Third 60
Class 7 & 8:	First 100	Second 90	Third 80
Class	1. Wildlife		
	Any item/display from Wildlife Project.		
	2. Marine Science		
	Any item/display from Marine Science Project.		
	3. Forestry - Introductory Project		
	4. Forestry		
	5. Growing and Raising Trees		
	6. Geology		
	7. Educational Display		
	Lot A. Poster		
	Lot B. Table Top Display		
	8. Demonstration		
	Lot A. 2 Hours		

Department 146 - FFA Horticulture

Open to FFA Members

Entry forms due from Superintendent to Fair office on or before June 1, 2006

All delivery of entries is to be made between 7 pm and 9 pm on Monday, July 17 or 8 am and 9 am on Tuesday, July 18 in the FFA Pavilion.

Plant materials will be judged on the basis of condition including grooming, mechanical damage, diseases, pests, color, cultural perfection, maturity, container size and type. Plants should have been owned by exhibitor for at least 3 months.

Premium Points:

- a. Points will be paid on top 3 ribbons only.
- | | | | |
|---------------------|-----------|-----------|----------|
| Class 1 - 3, 5 & 6: | First 80 | Second 70 | Third 60 |
| Class 4, 7 - 9: | First 100 | Second 90 | Third 80 |

Lot for Classes 1 - 3.

- Lot A. Foliage houseplants
- B. Flowering or fruiting houseplants
- C. Bedding plants in a pack.
- D. Bedding plants in a pot.
- E. Cacti or Succulents
- F. Trailing flowering plants
- G. Trailing foliage plants
- H. Evergreen shrubs or trees
- I. Deciduous shrubs or trees
- J. Other growing plants

- Class 1. 4" Pots
2. 6" - 8" Pots
3. 10" or Larger Pots
4. Design Division
- Lot A. Terrarium
 - B. Dish Garden
 - C. Bonsai
 - D. Mixed planter box
 - E. Other growing plant designs
 - F. Floral designs
 - G. Cut Flowers (displayed in a bud vase)
 - H. Landscape plans (drawings must be on 11" x 17" velum paper and mounted on mat board)
 - I. Chapter commercial display (20 plants displayed as single exhibit in a commercial manner)
 - J. Chapter commercial entry (10 containers of the same variety exhibited as a sole commodity)

5. Fresh Fruit - (Must have been grown by exhibitor)

- Lot A. Pome fruits (apples, pears, etc.) - 3 specimens
- B. Drupes (soft or stone fruits) - 3 specimens
- C. Berries (in 1 cup container)
- D. Other fruit - 3 specimens

6. Vegetables - (Must have been grown by exhibitor)

Exhibitors must display 1-5 specimens of each lot at the discretion of the Superintendent.

- Lot A. Solanaceae (peppers, tomatoes, potatoes, etc.)
- B. Liliaceae (onion, asparagus, garlic, etc.)
- C. Gramineae (sweet corn, popcorn, etc.)
- D. Leguminosae (beans, peas, etc.)
- E. Umbelliferae (carrots, celery, parsnips, etc.)
- F. Cruciferae (cabbage, cauliflower, broccoli, turnips, etc.)
- G. Cucurbitaceae (cucumbers, melons, squash, etc.)
- H. Chenopodiaceae (beets, chard, spinach, etc.)
- I. Compositae (sunflower, lettuce, radish, etc.)
- J. Other vegetables (sweet potato, rhubarb, okra, etc.)

7. Landscape Plans

Plans to be on velum paper, size to be 11" x 17" and mounted on a mat board not to exceed 12" x 18". Plans must list all materials used by scientific and common name. On a separate sheet attached to the plans, identify the theme of the area being planned, challenges being addressed such as drainage, soil conditions, limited light, etc.

8. Educational Display

- Lot A. Poster
- Lot B. Table Top Display

9. Demonstration

- Lot A. 2 Hours





King County

KING COUNTY FAIR

Open Class Entry Form

For Still Life Exhibits, Flower & Rose Show

Date _____

Please Print or Type Entire Form

OK TO COPY

Please check one: Adult ☐ Youth ☐ Senior ☐ (Youth = 17 and younger Senior = 62 and older)

Exhibitor Name: Last _____ First _____ Phone () _____ - _____

Exhibitor Address: _____ City _____ State _____ ZIP _____

RELEASE: The owner and/or Exhibitor agrees to protect, defend, indemnify and save harmless the County, their officers, employees, and agents from any and all costs, claims, judgments, and or awards for damages, arising out of or in any way resulting from the activities associated with this entry form. The Owner/Exhibitor of the exhibit(s) release King County, its officers, employees and agents from any and all liability for loss, damage, or injury to livestock and/or other property while on the King County Fairgrounds. In the event the County incurs any judgment, award and/or cost arising therefrom, including attorney's fees to enforce the provisions of this article, all such fees, expenses, and costs shall be recoverable from the Owner/Exhibitor.

Signature _____ Owner's/Exhibitor's signature or parent/guardian if Owner/Exhibitor is under 18 years of age

This release must be signed or form will not be accepted.

Dept No	Class	Lot	Description of Entries (Use exact wording in Premium Book)	Tag #	Place	Premium Amount

Office Use Only

Total Entries _____ Total Premium \$ _____

Total Premium \$

Date _____



All entries specified below are subject to all the Rules and Regulations of the King County Fair. Write plainly - use correct #s. **Make all checks payable to the King County Fair.**

Youth (Youth = 17 and younger) ☐
Also exhibiting in 4-H or FFA Y ☐ N ☐

Address

City _____ **State** _____ **ZIP** _____

Breed	Total Awards \$
-------	-----------------

[illegible]

This release must be signed or form will not be accepted.

Entry Fee enclosed:

\$